



From November 2023

MENUS#3 (Volume 152)



London's Most Remarkable Dining Rooms

Welcome to Flanagan's

Soups+

Thick pea-tomato-oxtail-mulligatawny. 3*6*

Commencements

Cockles 3*6* Soysed herring 4*6*
White Bait 5*6* Moules marinieres 6*6*
Jellied eggs 4*6* Prawn cocktail 6*6*
Smoked sprats 4*6* Chopped herring 4*6*
Chopped Liver 4*6* Iced melon 4*6*
Home made game pie 5*6*

Fish

Plaice on the bone 9*6* Our celebrated & delicious home
Plaice fillets 8*6* made game pie with mashed potatoes 12*6*
Lovely Skate 9*6* eaten and enjoyed by the nobility
Prime halibut 12*6* & gentry for over 100 years
Cod fillets 8*6* Mrs Beeton's Steak Kidney Oyster 12*6*
Fine Dover Soles 14*6* Pudding served with Pease Pudding 12*6*
Choice Turbot 12*6* A large dish of Irish stew 10*6*
Fresh Haddock 8*6* (NEEDS NO ADVERTISING)
Special Scampi 14*6* Boiled Beef Cabbage & Dumplings 10*6*
Whitebait 9*6* with Pease Pudding (the Queen's favourite) 10*6*

Vegetables

Mackerel 8*6* Pease Pudding 2*6* Mashed Potatoes 2*6*
Cod Roe's 8*6* Tomato Salad 3*6* Cucumber Salad 3*6*
Stewed Oils & Mashed 10*6* Pickles 1*6* Mixed Salad 3*6*
Smoked Haddock & Eggs 10*6* Bread butter 1*6* Peas 1*6*
a pair of splendid grilled kidneys 8*6*
Moules Marinières 10*6*

our special pommes frites served with all fish & included in price
please be patient your sorry no cheques
fish is cooked to order

PARTICULAR SPECIALTIES

Lobster Lily Langtry (The favourite dish of Edward VII)
Shelled, sauté in Chablis with Tarragon & Thyme 18*6*
with a piquant cream sauce, sprinkled with Parmesan & Grilled 18*6*
Dr. W. G. Grace's CURRIED PRAWNS (from an age old Recipe)
Large prawns curried in a splendid sauce & served with rice 15*6*
as eaten by W.G. Grace before his memorable innings at Canterbury in 1876 when he scored 344 with chutney if desired.

Afters & WINES



Afters

Austrian cake, White Mocha 4*6*
Apple pie & custard 4*6*
Baked Jam Roll & Custard 4*6*
The Original Toffee Pudding 4*6*
Marmalade Roly-Poly 4*6*

Vanilla - coffee - strawberry - chocolate ices 3*6*
English cheeses & biscuits 3*6*
Cuppa tea 1*6*
coffee 1*6*
Ginger - Cola - lemon & orange juice 1*6*

Please DO NOT EXPECTORATE

Wines

Sherries:

MZL Rule dry 4*6* Sauternes (sweet) 3*6*
Amontillado 4*6* Beaujolais (red) 3*6*
Hno Old Brown 4*6* Rose 3*6*
Pip's D'ange 3*6* Black Velvet 8*6*
Dubonnet 3*6* (Guinness & Campari) 8*6*
Cinzano Red & Bianco 3*6*
Bloody Mary's 4*6*
Dry or Sweet maraschino 4*6*
Port wine 4*6*
Campari Soda (tangy) 6*6*

Spirits:

Gin 2*6* Sauternes (sweet) 2*6*
Whisky-seaforth 2*6* Beaujolais (red) 3*6*
Canadian Club 2*6* Rose 3*6*
Jamaica Rum 2*6* Pip's D'ange (orange water) 2*6*-10*6*
Vodka 3*6* Cask' Mendoza (red) 2*6*-14*6*
Beers, etc:

Lager 2*6* Red 3*6*
Guinness Draught 2*6* Flanigan's Boudoirs no 17*6*-
Rough Cider 3*6* Chablis Supérieur 2*6*-12*6*
Mineral Water 36*56* Rose (19*61*) 2*6*
Minerals 1*6* Beaujolais 2*6*
Wines by the GLASS:

Chablis (dry) 3*6* Estate Bottled 19*59* 2*6*-16*6*
Riesling (Med) 3*6* Champagne:
Moët Chandon 5*7*-30*6*
Premiere Cuvée 5*7*-30*6*
Bollinger Extra Quality-Extra Dry 6*5*-35*6*
Tia Maria 3*6*
Kirsch 4*6*
Kummel 3*6*
Maraschino 3*6*
Syrup 4*6*
Tia Maria 3*6*

Flanagan's 100 Baker Street W1

Reservations: 011-0287





Photo History



Our Menu

Breakfast Served until 11am

Mighty McMuffin® with Tomato Ketchup

with Brown Sauce

276kcal 357kcal

Individual

Meal

Price from

£4.49

£5.19

Breakfast Roll with Tomato Ketchup

with Brown Ketchup

208kcal 313kcal

Individual

Meal

Price from

£3.59

£5.29

Bacon Roll with Tomato Ketchup

with Brown Sauce

203kcal 304kcal

Individual

Meal

Price from

£3.59

£5.29

Sausage & Egg McMuffin®

with Brown Sauce

170kcal 274kcal

Individual

Meal

Price from

£2.99

£3.79

Bacon & Egg McMuffin®

with Brown Ketchup

170kcal 274kcal

Individual

Meal

Price from

£2.99

£3.79

Kouble Sausage & Egg McMuffin®

with Brown Ketchup

230kcal 368kcal

Individual

Meal

Price from

£3.69

£5.39

Kouble Bacon & Egg McMuffin®

with Brown Ketchup

167kcal 294kcal

Individual

Meal

Price from

£3.69

£5.39

Cheese & McMuffin®

with Brown Ketchup

172kcal 274kcal

Individual

Meal

Price from

£2.49

£3.19

Stacked McMuffin® with Jam

with Tomato Ketchup

163kcal 274kcal

Individual

Meal

Price from

£1.59

£1.99

Big Stack McMuffin® with Jam & Honey

with Tomato Ketchup

268kcal 407kcal

Individual

Meal

Price from

£1.59

£2.19

McMuffin® with Jam

with Tomato Ketchup

163kcal 274kcal

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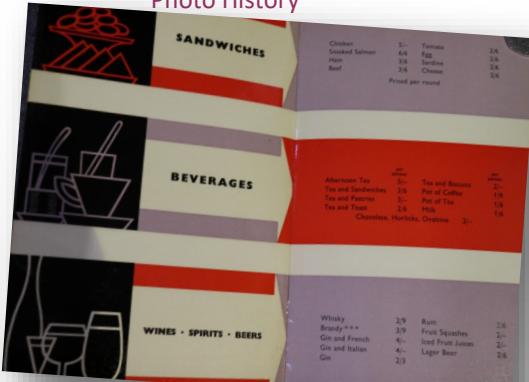
Meal

Price from

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Photo History



A La Carte

HORS D'OEUVRES

Iced Molon 4/-
Grapefruit Cocktail 2/6
Hors d'Œuvre Varieties 4/6

Soup

Clear Consommé 2/6
Cold Consommé 2/6

Eggs and Italian Dishes

Omelets Garnished to Order 5/-
Fried Eggs with Chicken Livers 5/-

Fish

Fillet of Sole Bonne Fortune 8/6
Fillet of Sole Newburg 9/6
Fried or Grilled Sole 5/-

Liver Pâté Mâcon 3/6

Scotch Smoke Salmon 8/6
Potted Shrimps 4/6

Smoked Trout 5/6

Parma Ham 7/6
Avocado Pear 5/-

Iced or Hot Vichyssoise 2/6

Clear Turtle Soup with Sherry 5/6

Creamed Pea Soup 2/6

Cream of Tomato 2/6

Poached Eggs Florentine 4/6

or Benedictine 4/6

Ravioli Bolognaise 5/-

Spaghetti Milanese 5/-

Stampi Newburg or Fried 10/6

Lobster Americaine or Thermidor 14/6

Poached or Grilled Turbot 7/6

Truite Vivante au Bleu 7/6

Truite Belle Meunière 7/6

Manetta's Specialties

Escalope de Veau Viennaise 12/6
Escalope of Veal cooked in butter and served with Lemon, Anchovies and Capers

Entrecôte Steak Marchand de Vin 15/-
Entrecôte Steak cooked in butter with a Red Wine Sauce

Steak Diane 15/-
Fillet steak cooked in butter at your table

Ris de Veau Grand Duc 12/6
Sweetbreads cooked in butter served with a cheese sauce and garnished with asparagus tips

Suprême de Volaille Belle Hélène 15/-
Breast of Chicken cooked in butter, garnished with asparagus tips and served with melted butter

Garden Peas 2/6

Broccoli Milanese 2/6

Carrots Vichy or Fines Herbes 2/6

Crepes Mâcon 8/6

Berlinguer Glace 3/6

Apple and Banana Fritters 4/-

Fresh Cream 1/9

ROAST AND GRILLS

Fillet Steak 14/6
Rump Steak 10/6
Tournedos Rossini 17/6

Roast Chicken 12/6

Roast Duck 14/6
Chateaubriand (for 2) 27/-

Double Lamb Cutlets 8/6

Loin Chop 8/6
Mixed Grill 10/6

COLD DISHES

Wing of Chicken 13/6
Assorted Salads 2/6

Assiette Anglaise of Ham,
Roast Beef and Tongue 9/6

Cold Duckling 14/-

VEGETABLES

Potatoes—New, Boiled, Baked, Sauté,
Croquettes and Fried 2/-
French Beans 2/6
Asparagus Tips 4/-

Braised Celery 3/-

Petits Pois à l'Épuizette 4/-

Leaf or Creamed Spinach 2/6

Garden Peas 2/6

Broccoli Milanese 2/6

Carrots Vichy or Fines Herbes 2/6

SWEETS

Selection from the Trolley 3/6
Peach Cardinal 5/-
Coupe Jäger 3/6
Desert Fruit 2/6

Crepes Suzette from 9/6

Cherries Jubilee 5/-

Ice Cream—Various Flavours 2/6

Sorbet—Various Flavours 2/6

Crepes Mâcon 8/6

Berlinguer Glace 3/6

Apple and Banana Fritters 4/-

Fresh Cream 1/9

CHEESE

Selection from the Cheese board 3/-

Roast Chicken on Toast 4/-

Roast on Toast 2/6

Scotch Woodcock 3/6

Mushrooms on Toast 4/-

Wish Rabbit 3/-

Filter Coffee 1/9

1962. Manetta's Restaurant. Flemings Hotel, Half moon street, Mayfair, London. As part of my training I worked here for 5 months in 1962



Table d'Hoté

Monday

30th April, 1962.

Moules Marinieres	5/-	Quail Eggs	4/-
Avocado Pear	5/-	Fried Whitebait	5/-
½ doz. Whitstable Oysters	12/6		
Fresh Poached Salmon, Hollandaise Sauce	13/6		

18/6 DINNER 18/6

Choice of Hors d'Oeuvres from the Trolley	
Italien Salami	Soused Herring
Pate Mâcon	Potted Shrimps
Grapefruit Cocktail	Egg Salad
Cheese Omelette	Spaghetti Bolognese
Ravigoli Napolitaine	Cannelloni Gratiné
Cold Consomme	Pen Soup
	Clear Consonme Brûnoise

Fillet of Solle Mayay	Saute - Fried
River Trout Souffre	Creamed - Croquette
Stirred Steak Saute Bordelaise	Parleyed Potatoes
Grilled Lamb Chop Vert Pre	
Veal Escalope Saute Marsala	
Gold Buffet	MixedSalad

Creamed Spinach	Saute - Fried
Buttered Runner Beans	Creamed - Croquette
Garden Peas	Parleyed Potatoes

Tangerine Galace Melba	
Assorted Ice Cream and Sorbets	

Cheese Biscuits Redishes

Suggestions from the Wine List

Vintage	Bottle.	£ Bott.
Champagne, MOËT & CHANDON, Première Cuvée	52/6 27/6
Bordeaux Red, ST. EMILION	20/- 11/-
Bordeaux Red, MEDOC, CALVET	20/- 11/-
Bordeaux White, LA FLORA BLANCHE, SAUTERNES	25/- 13/6
Bordeaux White, GRAVES	20/- 11/-
Burgundy Red, GIVREY CHAMBERTIN	1953 27/6 14/6
Burgundy Red, BEAUJOLAIS	1955 20/- 11/-
Burgundy White, POUILLY-FUISSE	1956 22/6 12/-
Hock, LIEBFRAUMILCH, "Blue Nun Label"	1955 30/- 16/-
Vin Rose, VIN ROSE	20/- 11/-

Cocktails

Champagne Cocktail	-	-	8/6
Brandy Sour	-	-	7/-
Rum Sour	-	-	6/-
Whisky Sour	-	-	6/-
Absinthe	-	-	6/-
Sidecar	-	-	6/-
Alexandra	-	-	5/-
Egg Nogg	-	-	5/-
Gin Sour	-	-	5/-
Gibson	-	-	6/-
Brandy Cocktail	-	-	4/6
Manhattan	-	-	4/6
Clover Club	-	-	4/-
White Lady	-	-	4/6
Rob Roy	-	-	4/6
Plemons Special	-	-	4/6
Port Flip	-	-	4/6
Sherry Flip	-	-	4/6
Gin and Italian	-	-	4/6
Gin and French	-	-	4/-
Dry Martini	-	-	4/-
Sweet Martini	-	-	4/-
Bronx	-	-	4/-
Orange Blossom	-	-	4/-
Dubonnet Cocktail	-	-	4/-
Pussy Foot	-	-	2/6
Negroni	-	-	5/-
Bacardi	-	-	5/-
Daiquiri	-	-	5/6
Screwdriver	-	-	6/-
Old Fashioned Whisky	-	-	5/6
Cocktail	-	-	6/-
½ Champagne	-	-	14/6
Tomato Juice	-	-	2/-
Pineapple, Grapefruit Juice	-	-	2/-

Highballs

John Collins	-	-	-	6/-
Gin Fizz	-	-	-	5/6
Pimms No. 1 Cup	-	-	-	5/-
Highball	-	-	-	5/6
Americano	-	-	-	4/6

Aperitifs and Spirits

Liqueurs	-	-	-	4/6
Gin and Dubonnet	-	-	-	4/-
Brandy ★★★ (Martell, Hennessy, etc.)	-	-	-	3/9
Vodka (Smirnoff)	-	-	-	2/6
Bourbon (Old Grandad)	-	-	-	3/6
Proprietary Whisky	-	-	-	2/9
Canadian Club, Seagrams V.O. Whisky	-	-	-	2/9
Irish Whiskey	-	-	-	2/9
Rum	-	-	-	2/6
Gin and Bitters	-	-	-	2/6
Gin	-	-	-	2/6
Dubonnet	-	-	-	2/3
Cinzano	-	-	-	3/-
				3/-





Photo History

PIZZA RACEL with Sausage topped with Mozzarella Cheese and Tomato Sauce Served with French Fries \$4.95	CHEESE STEAK SAUCED OR WITH SAUCE With French Fries and Mushrooms Served with French Fries \$4.95	HAM & BACON BURGERS Tuna with Bacon and Grilled Onions Served with Mashed Cheese, Served with French Fries \$4.95	BURGERS WITH CHEESE on Thomas English Muffin with Mashed Potatoes and French Fries \$3.95 with Cheese — \$4.95
SANDWICHES			
MEATBALL BACON & TOMATO with Egg	2.95	EXTRA SPECIAL JUMBO BURGERS	
MEATBALL BACON OR PORK ROLL with Egg	3.25	— FROM THE BINGER —	
GRILLED AMERICAN CHEESE with Bacon	3.55	SERVED WITH FRENCH FRIES AND PICKLE	
Canadian Bacon	3.75	MEATBURGER	3.25
GRILLED SWISS CHEESE	3.75	AMERICAN CHEESEBURGER	3.75
IMPORTED BEEF HAM	3.45	SWISS, PROSCHEONE OR CHEDDAR	
HAM & CHEESE	3.45	CHICKEN BURGER	3.95
TOP SALAMI	3.95	FLAMINGON BURGER : Topped with Tomato, Grilled Onions and Mashed Peppercorn. Grilled	
SLICED TURKEY BREAST	3.95	ONION BURGER : Tomato, Grilled Onions and Mashed Peppercorn. Grilled	
PASTRAMI & CORNED BEEF	3.95	CANADIAN BURGER : Topped with Tomato, Grilled Onions and Mashed Peppercorn. Grilled	
NY RIBS	4.95	REUBEN BURGER : Topped with Provolone and Russian Cheese. Grilled	
FRIED BREAST OF CHICKEN	4.95	PROVOLONE AND RUSSIAN CHEESE	4.95
FRIED CHICKEN LETTUCE	4.95	REUBEN BURGER : Topped with Sauerkraut, Russian Dressing and Swiss Cheese. Grilled	4.95
FRESH SHRIMP SALAD	5.25	COUCH BIEU : Topped with Lean Ham and American	4.95
FRESH CHICKEN SALAD	5.25	PIZZA BURGER : with Tomato Sauce and Mozzarella Cheese	4.95
EGGPLANT SALAD	3.95	CAFORIA BURGER : Lettuce, Tomato, Onion and Mayo	4.95
HOMEADEMADE TUNA SALAD	3.95	GREEK BURGER : Feta Cheese with Lettuce and Tomato	4.95
IMPORTED SARDINES OR TUNA OR SALMON		NEW JERSEY CHEESEBURGER : with Crisp Bacon, Lettuce and Tomato	4.75
VEAL PARMIGIANA SANDWICH with French Fries	5.25	SIDE ORDERS	
MEAT BALLS PARMIGIANA with French Fries	4.95	ONION RINGS	2.45
EGGPLANT PARMIGIANA with French Fries	4.95	FRENCH FRIES	1.95
SAUSAGE SANDWICH with Onions, Peppers, Mushrooms and French Fries	4.95	HOME FRIES	1.95
BAKED POTATO — TOMATO, BACON + BACON \$1.00		VEGETABLE	1.50
BAKED POTATO — TOMATO, BACON + BACON \$1.00		COTTAGE CHEESE	1.25

DIET DELIGHTS

CALIFORNIA SALAD	With Crisp Lettuce and Tomato	3.95	With Crisp Lettuce and Tomato
DIET BURGER	On Crisp Lettuce with Tomato	5.25	SILLED TURKEY, Crisp Bacon, Lettuce and Tomato
HI-PROTEIN PLATTER	Burgers on Tomato with Fruit Salad, Hard Boiled Egg, Tomato, Lettuce and Tomato	5.25	FRESH HOMEMADE CHICKEN SALAD, Crisp Bacon, Lettuce and Tomato
SILLED JIM	Silled Turkey Bacon or Roast Beef on Crisp Lettuce with Tomato and Cottage Cheese	5.25	TAUSSA SALAD, Bacon, Lettuce and Tomato
BLT BURGER	Bacon or Chicken Salad with Grilled Canadian Bacon on Crisp Tomato with Tomato and Cottage Cheese	5.95	ROAST BEEF SALAD, Bacon, Lettuce and Tomato
			HAMBURGER CLUB, Bacon, Lettuce and Tomato
			ABOVE SERVED WITH FRIES, COLE SLAW AND PICKLES
			CHEESE AND EXTRA
HOT OPEN SANDWICHES			
ROAST TURKEY with Gravy and Cranberry Sauce	7.25	SMOKED VIRGINIA HAM	
ROAST TOP Sirloin of BEEF with Brown Gravy	7.25	with Brown Gravy	
SLICED OPEN STEAK SANDWICH on Toast	8.95	HOMEMADE MEAT LOAF	
With French Fries		With Brown Gravy	
ABOVE SERVED WITH HOMEMADE WHIPPED POTATOES AND SALAD OR SOUP			
LOST OR STOLEN PROPERTY —			
FOR LOST OR STOLEN PROPERTY —			
FOR LOST OR STOLEN PROPERTY —			

WE SERVE WITH HONOR
— NOT RESPONSIBLE FOR LOST OR STOLEN PROPERTY —
MINIMUM CHARGE \$2.00 PER PERSON
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE

ATHENIAN PIZZA					
'PAN BAKED PIZZA'					
		SMALL 16"	LARGE 18"	SMALL 16"	LARGE 18"
MOZZARELLA		4.25	6.75	SALAMI	4.95
EXTRA CHEESE		4.25	8.00	HAM	4.95
ONIONS		4.95	8.00	BACON	4.95
PEPPERS		4.95	8.00	SPINACH	4.95
MUSHROOMS		4.95	8.00	BROCCOLI	4.95
SAUSAGES		4.95	8.00	EASTERN	4.95
MEAT BALLS		4.95	8.00	SPINACH	4.95
PEPPERONI		4.95	8.00	COMBINATION OF TWO	4.95
		4.95	8.00	COMBINATION OF THREE	5.75
SPECIAL (EVERYTHING)		SMALL 16" 7.50	LARGE 18" 14.00		
CALZONES					
Stuffed with Ham and Cheese — \$4.95					

DESSERTS

CHILDREN'S MENU

<p>TOM & JERRY SPAGHETTI & MEAT BALL with Tomato Sauce, Ice Cream or Jumbo Chocolate Chip Cookie Small Milk or Soda M.P. 99¢</p>	<p>10 YEARS OLD AND UP</p>	<p>MICKEY MOUSE FRIED CHICKEN with French Fries and Vegetable. Ice Cream or Jumbo Chocolate Chip Cookie</p>	<p>BIG BIRD TURKEY with Mashed Potatoes or French Fries, Gravy.</p>
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EGGS and OMELETTES

G A L L I T E S		B U T T E R M I L K P A N C A K E S	
L A R G E F R E S H E G G S S E R V E D W I T H P A T O T O , T O A S T & J E L L Y		S E R V E D W I T H B U T T E R A N D C H O I C E O F S R I P Y R	
ONE EGG (Any Style)	1.85	THREE PANCAKES	3.25
TWO EGGS (Any Style)	2.35	with Two Eggs	4.25
TWO EGGS with Ham, Bacon, Sausage or Taylor Ham	4.25	with Bacon, Sausage or Taylor Ham	4.25
TWO EGGS with Smoked Canadian Bacon	4.95	FRUIT PANCAKES	4.25
TWO EGGS and SMOKED Kielbasa	6.95	Blueberry, Apple, Strawberry or Cherry	4.25
STEAK and TWO EGGS (Any Style)	8.95	SILVER DOLLAR (ONE) PANCAKES	3.50
TWO EGGS and CORNED BEEF or PASTRAMI	4.95	with Fruit Topping or Ice Cream	4.25
THREE EGGS OMELETTES: with Choice of Any Filling -		PANCAKES and ICE CREAM	4.25
MUSHROOMS, WESTERN, CHEESE, PEPPERONI, SALAMI, HAM,		SHORT STACK PANCAKES	2.55
ITALIAN SAUSAGE, FETA CHEESE, ORGANIC MEAT BALI, PEPPERS,		with Two Eggs	3.55
SPINACH - \$1.00 extra		with Two Eggs, Bacon, Ham or Sausage	5.25
each additional filling \$1.74 extra			
BELGIAN WAFFLES			

BELGIAN WAFFLES

BUTTERMILK PANCAKES
SERVED WITH BUTTER AND CHOICE OF SYRUP
~~FREE PANCAKES~~

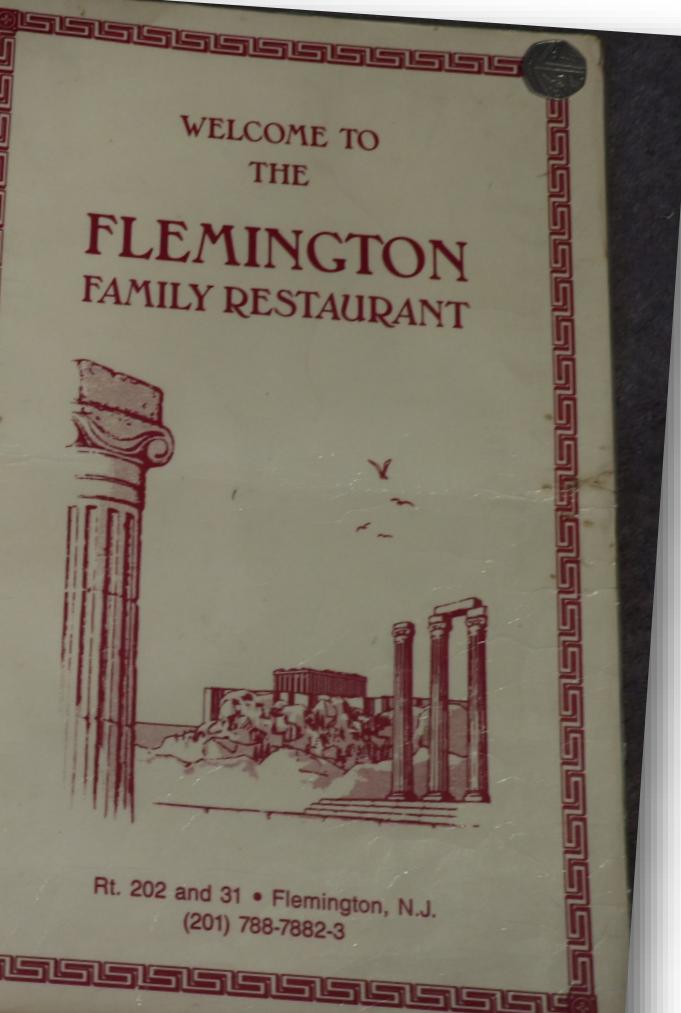
THREE PANCAKES		3.25
with Two Eggs		4.25
with Ham, Bacon, Sausage or Taylor Ham		4.25
FRUIT PANCAKES		4.25
Blueberry, Apple, Strawberry or Cherry		
SILVER DOLLAR (10) PANCAKES		3.50
SILVER DOLLAR (10) PANCAKES	with Fruit Topping or Ice Cream	4.25
PANCAKES and ICE CREAM		4.25
SHORT STACK PANCAKES		2.55
with Two Eggs		3.55
with Two Eggs and Bacon, Ham or Sausage		5.25

FRENCH TOAST

CITY TOAST	
SERVED WITH BUTTER AND CHOICE OF SYRUP	
OLDEN BROWN FRENCH TOAST	
with Powdered Sugar	3.50
FRUIT FRENCH TOAST	5.25
Blueberry, Apple, Strawberry or Cherry	
BACON FRENCH TOAST and TWO EGGS	5.25
FRENCH TOAST and Choice of Ham, Bacon, Sausage	
Taylor Ham	5.25

INTZES

BLUEBERRY, CHEESE or CHERRY with Sour Cream — 4.95
with Fruit Topping — 1.75 Extra / Blueberry, Apple, Strawberry or Cherry



Rt. 202 and 31 • Flemington, N.J.
(201) 788-7882-3



Photo History

**Brazilian Santos Coffee with Cream
and Handmade Petit Fours**

Decaffeinated Coffee

Twinings Teas
Lapsang Souchong
Earl Grey
Darjeeling
Jasmine
Assam

HUMIDORED HAVANA CIGARS

BOLIVAR
Coronas Junior
Petit Coronas
Coronas Extra
Belicosos Finos
Lonsdale
Regentes

**AUGUST 1989. FLITWICK
MANOR UK**

**FLITWICK
MANOR**

Selection of Unpasteurised British Farmhouse Cheeses
Served with Crudités, Homemade Biscuits,
Date and Walnut Bread £4.50

A Cherry Basket
Sweet Pastry Case Filled with Lemon Parfait
and Fresh Cherries, Lightly Poached in a
Blackcurrant Sauce £6.75
Iced Rhubarb Cream
A Smooth, Rich Parfait on a Glazed Ginger
Sabayon, Flecked with a Dice of Strawberry
Cluster of Seasonal Berries £5.75
A French Meringue Leaf, with a Mousseline
Cream, Topped with a Selection of
Summer Berries £6.75
Butterscotch and Cashew Nut Slice
A Light, Nutty Dessert with a Warm
Butterscotch Sauce, Caramelised Cashew Nuts
and Vanilla Ice Cream £6.75
Tart Princess
A Pastry Case with a Light Custard and
Diced English Plums, Baked in the Oven
and Glazed with a Chiboust Cream £6.75
Chocolate and Coffee Torte
A Smooth Filling of Bitter Chocolate Cream
and Milk Chocolate with Tia Maria, on a
Sponge Base £6.75

Gourmand's Selection of Desserts
Cherry Basket £11.50
Tart Princess
Chocolate and Coffee Torte
Cluster of Seasonal Berries
Butterscotch and Cashew Nut Slice

A Light Vegetable Soup Served with a Garden Herb Cream
Cassoulet of Northamptonshire Sausages with Haricot Beans and Red Wine
A Delicate Soufflé of Salmon and Smoked Salmon, Served Warm with a
Wine Vinegar and Shallot Butter Sauce
Pine Chicken Liver Parfait, Studded with Brandy Raisins and Served
with Brûlée Toast
Mediterranean Fish Soup, Served with Croûtons, Guyfie Cheese and Rouille

Hot English Crab Flavoured with Ginger, Garnished with Asparagus Tips
and Served in a Creamy Pink Peppercorn Sauce
Cold Decoated English Lobster, from our own Seawater Tanks,
with Lemon Mayonnaise
Baked Fillet of Scottish Salmon, Coated with a Herb Crust, and Served with
a Shallot and Madeira Sauce
A Pastry Tartlet of Veal Kidneys and Sweetbreads, with Spinach and Shallots
on a Grain Mustard Sauce
Vegetarian - Crumble of Wild Mushrooms, Served with a Saffron and
Green Peppercorn Sauce
Roast Sirloin of Beef, Yorkshire Pudding, Horseradish Sauce with Vegetables
and Roast Potatoes

Our Meats are usually Served Pink. If You Have a Preference, Please Ask.

All Hot Dishes are Served with an Appropriate Selection of Vegetables and Potatoes
A Simple Mixed Leaf Salad with Olive Oil and Red Wine Dressing

£2.20

£19.30
18.75
16.80
13.30
10.40

PRICES ARE INCLUSIVE OF VAT - SERVICE IS LEFT TO YOUR DISCRETION

SUNDAY MENU

A Light Vegetable Soup with a Garden Herb Cream
or

Warm Terrine of Fresh Fish with a White Wine Butter Sauce

-

Roast Sirloin of English Beef

Served with Yorkshire Pudding and Horseradish Sauce

A Selection of Fresh Seasonal Vegetables

Roast Potatoes

or

Poached Fillet of Scottish Salmon on a Chive Butter Sauce

Served with Assorted Salad Leaves and New Potatoes

-

Hot Apple Turnover Served with a Vanilla Cream

or

Ice Rum and Raisin Torte

Served with a Warm Chocolate Sauce

-

Coffee with Cream

Petit Fours

£16.95 per person

SHELLFISH MENU

Mediterranean Fish Soup

Served with Croûtons, Gruyère Cheese and Rouille

-

Cold Dressed English Crab Flavoured with Ginger

A Simple Mixed Leaf Salad, Brown Bread and Butter

-

Tart Princess

A Pastry Case with a Light Custard and Diced English Plums

Baked in the Oven and Glazed with a Chiboust Cream

-

Coffee with Cream

Petit Fours

£19.50 per person

PLEASE DO NOT HESITATE TO ASK TO SEE THE KITCHENS

VINTAGE PORT

	Bottle	Magnum
Cockburn '75	£30.00	
Gould Campbell '75	£30.00	
Graham's '70	£40.00	£110.00
Sandeman '60	£50.00	
Cockburn's '67	£60.00	
Fonseca '66	£62.00	
Graham's '66	£65.00	
Cockburn '50	£70.00	
Dow's '60	£72.00	
Warre's '63	£75.00	
Offley '63	£80.00	
Offley '58	£80.00	
Ramos Pinto Late Bottled '35	£140.00	

PORTS BY THE GLASS

	Glass
Croft Fine Tawny	£3.25
Croft Late Bottled Vintage '83	£3.75
Gould Campbell '75	£4.25
Cockburn '75	£4.85
Graham's '70	£5.75
Croft '66	£7.50

DESSERT WINES

	Glass	Half B.	Bottle
Ch. Fayau, Cadillac, 1984.	£2.50		
Muscat de Beaumes-de-Venise.	£2.90	£8.20	£11.80
Ch. de Leyres 1983 Sauternes.	£3.30	£8.60	£14.80
Ch. Baste, Lamontagne, 1985.			£16.50
Ch. Coutet, 1983, Barsac.		£9.50	£17.50
Ch. Filhot, 1985, Sauternes.			£21.00
Ch. Doisy Vedrines 1978 Barsac.		£12.00	£24.00
Ch. des Gailliers, 1959,			£32.00
			£36.00

Moët et Chandon, Petite Liquorelle, 200 ml. (serves 2) £8.50



Photo History



FLOWERDRUM, WATFORD, UK

APPETISERS										
SWEET & SOUR LONGBEAN										
1.	Crab Prawn Fingers (that canapes or start with).									
2.	Bang Bang Chicken (chicken and cucumber salad with sesame dressing).									
3.	Steamed Pork Dumplings with Chilli Sauce.									
4.	Griddle-Fried Pork Dumplings with Chilli Sauce.									
5.	Three-Choice Cold Hors D'oeuvres Plate.									
6.	Smoked Fish - Szechuan Style.									
7.	Hot-Sweet Cabbage or Cucumber Salad.									
8.	100-year old Egg w/ Green Ginger dressing (a new experience).									
9.	Spring Rolls with Hot Sweet Cabbage Salad.									
10.	Fried Shredded "Seaweed" with Grated Scallop.									
11.	CRAZY FEAST "DEEPLY SPICY"									
SOUPS										
12.	Hot & Sour Soup - Our Specialty.									
13.	Lamb & Cucumber Slice Soup.									
14.	Szechuan Pickle Pepperpot.									
15.	Chicken & Sweetcorn Chowder.									
16.	Chicken Noodle "Tang Mien" Soup.									
17.	"Wantu" Soup with "Long Eared" Ravioli.									
SEAFOOD										
18.	Drunken Prawns in Peppermint Sauce.									
19.	Kungpao Hot Chilli Prawns.									
20.	Garlicky Black Bean Sauce.									
21.	Sweet Sour Prawns on Sizzling Crispy Rice.									
22.	Drunken Fish in Rice Wine Sauce.									
23.	Fried Sweet Sour Fish Skin.									
24.	Fresh Crabs in Ginger or Black Bean Sauce.									
POULTRY										
25.	Kungpao "Hot" Chicken with Chilli and Bamboo Shoots.									
26.	"Sea Spice" Chicken with Peppers.									
27.	Chicken in Yellow Bean Sauce with Almonds.									
28.	Chicken Pieces in Garlicky Black Bean Sauce.									
29.	Lemon Chicken.									
30.	Fried Chicken in Tamarind Peel Sauce.									
31.	Spicy Fried Chicken Pieces.									
SZECHUAN DUCK SPECIALS										
32.	Crispy Aromatic Duck cooked in its own marinade, quick fried and served with Wheat Pancakes, Hoisin Sauce, and slivers of fresh cucumber and spring onion.									
One quarter	£3.80	One Half	£7.00	Whole Duck	£13.50			£3.60	34.	Crispy fried Duck shredded with Green Ginger & Spring Onions.
One Half	£7.00	Whole Duck	£13.50			£3.60	34.	Crispy fried Duck shredded with Green Ginger & Spring Onions.		
Whole Duck	£13.50									
		£3.60								
34.	Crispy fried Duck shredded with Green Ginger & Spring Onions.									

FLOWER DRUM
花鼓酒屋

Szechuan Food is the hot spicy cuisine of South West China, highly prized by the Chinese themselves and very popular in the U.S.A. We hope to feature many of these Szechuan specialities but the menu also includes popular Peking dishes. Hot and spicy dishes will be marked with a flame symbol although you are free to request milder or medium-hot versions from our staff.

'LEAVE IT TO US' FEASTS
MINIMUM 2 PERSONS

SZECHUAN FEAST	PEKING FEAST
'Bang Bang' Chicken Paper wrapped Mixed Hot & Sour Soup Prawn Crackers Kungpao Prawn 'Sea Spice' Chicken Ganshew Beef Fried Rice with Egg Toffee Apple or Banana or Lychees	Seaweed with Grated Scallop Mixed Hors D'oeuvres Pork & Cucumber Soup Prawn Crackers Crispy Aromatic Duck 'Sea Spice' Chicken with Cucumber Kungpao Prawn Fried Rice with Egg Toffee Apple or Banana or Lychees

per person £7.10 per person £7.70

FLOWER DRUM SIZZLING PLATTER BANQUET

Minimum 4 persons
Peking and Szechuan Style, with Crab
all 9 courses
Leave to our Chef

Per person: £9.20

WHAT TO DRINK WITH CHINESE FOOD

E3-HD £26.50 £1.40
 Sake (rice wine) served hot or chilled by the half or full bottle or in special individual quarter bottles.
 Our "Bouchard Selection" Red or White Carafes.
 Our House Claret with Duck and Meats.
 Chilled Rose with Hot and Spicy Dishes.
 Chinese Liqueurs or Cognac for afters.

Please ask our Staff for the Wine List

PLUS 10% SERVICE
LATE & SERVICE NOT INCLUDED

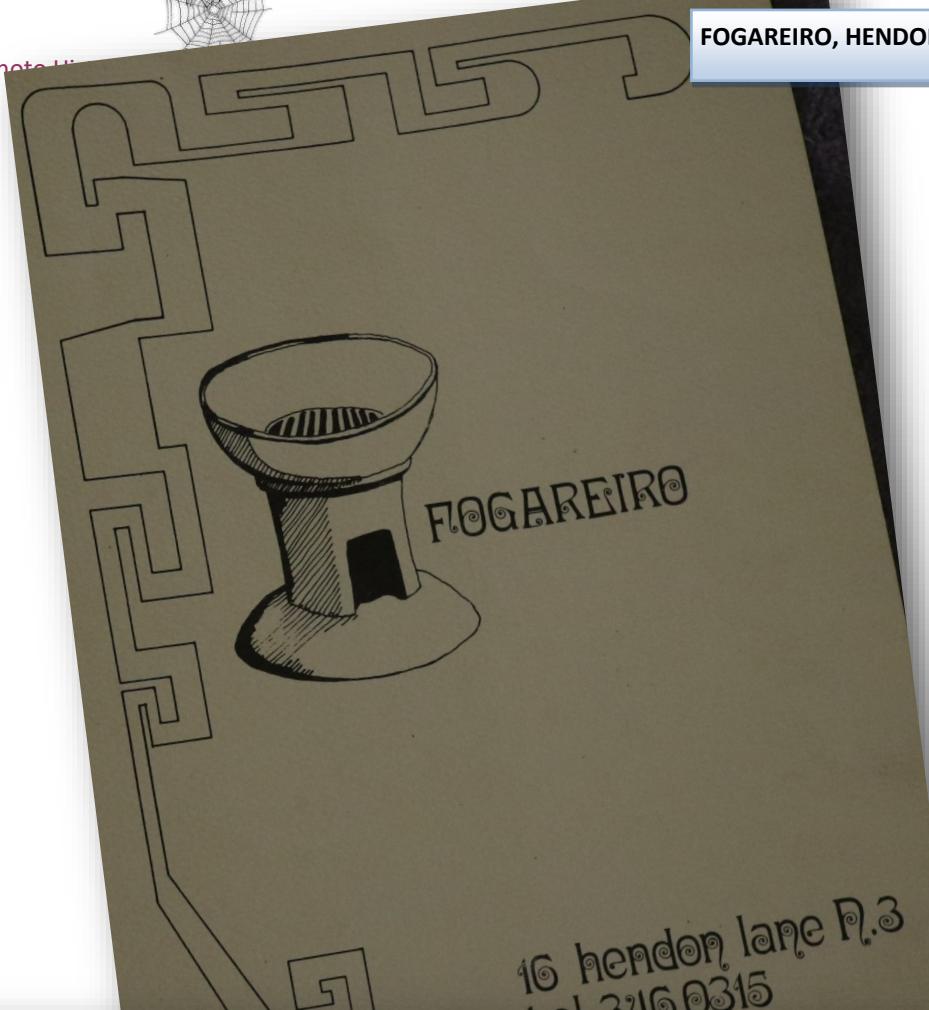
MEAT	
35.	Double Cooked Pork & Peppers.
36.	Beef or Lamb Fried with Spring Onion.
37.	Beef Shreds in Black Bean Sauce.
38.	"Sea Spice" Beef with Chilli & Pepper.
39.	Hot Barbecue Spare Ribs.
40.	Crispy Beef Shreds with Chillies & Sesame Seeds.
41.	Pork Slices in Spicy Szechuan & Lemon Sauces.
42.	Pork Fried with Szechuan Pickle.
SWEET & SOUR DOPES	
43.	Buddhist Monk's Mixed Vegetables.
44.	"Sea Spice" Vegetables.
45.	Braised Lettuce in Oyster Sauce.
46.	Mixed Vegetable & Bean Sprout Salad.
47.	Sautéed Green Beans.
48.	"Hilme Style" Bean Curd with Mixed Vegetables.
49.	Stir-Fried Bean Sprouts.
50.	"Mother Ma's" Hot Pork Minced & Mixed Fried Vegetables.
51.	
RICE	
52.	Steamed Rice.
53.	"Flower Drum" Special Fried Rice.
54.	Crispy Onion Filled Pancakes.
55.	Pan-Fried Noodles with Bean Sprouts.
56.	Singapore Style Fried Vermicelli.
57.	Peking Style Noodles with Rich Prawn Paste.
58.	
SPAGHETTI & RICE	
59.	Glazed Toffee Apples with Sesame Seeds.
60.	Glazed Toffee Banana with Sesame Seeds.
61.	Chilled Icicles (to cool the palate).
62.	Egg Pancakes Filled with Sweetened Cream.
63.	Assorted Ice Creams.
PAPER WRAPPED	
	Paper wrapped Duck.
	Paper wrapped Prawns.
	Paper wrapped Chicken.
	Paper wrapped Beef.
CHINESE GREEN TEA	
JASMIN TEA	
CONA COFFEE	





Photo by

FOGAREIRO, HENDON, UK



16 hendon lane R.3
NW10 0315

Sopas Soups Caldo Verde £1.25 A typical Portuguese green cabbage soup. Sopa de Pescada £1.60 Fish soup garnished with fish, mint and cream. Sopa de Lagosta £1.75 Fresh Lobster soup flavoured with Madeira.	 ALL FISH CAN BE GRILLED	Lagosta (Lobster) (1 1/4 lb) Grelhada Mista de Mariscos £8.75 Mixed grill of Shellfish - Lobster, langoustine, king prawn, claws etc. Lagosta Portuguesa £8.25 Lobster cooked in butter with garlic, tomatoes, mushrooms, scallions and a creamy spicy sauce. Lagosta da Zé £8.25 Sliced fillet with bread, shrimps, Portuguese mustard in a cream saffron sauce. Lagosta Suada (2oz) £16.95 Fresh lobster cooked in olive oil with fresh tomatoes, aromatics and porto wine. Caranguejo Rechado com Porto £6.25 Fresh Crab meat cooked with scallops a little garlic, dry white Port and finished with cream sauce and glazed with cheese.
Entradas Frias Melao com Porto S.Q. Dressed Santola £3.25 Fresh Crab salad garnished with chervil. Sarda de Escabeche £1.75 Fresh mackerel marinated in a typical Portuguese style. Salada do Minho £3.25 A fresh salad with salmon and a special Vinaigrette.	Our Fish Specialities	Carnes Frango Piri-Piri £3.95 Baby Chicken grilled with Piri-Piri Supremo de Pato a Lisboense £4.85 A Breast of Duck with port and cream garnished with half tomatoes stuffed with garlic and button onions. Medallhas de Vitela Aldeia £4.35 Medallions of Veal Fillet sauteed in butter. Dredged with dry white wine garnished with peas and beans sauteed in butter. Tornedo a Camões £5.25 Fillet of Beef sauteed in butter with slices of veal kidney and finished in a Madeira sauce. Bife a Portuguesa £4.65 Sirloin Steak cooked in a clay pot with olive oil, garlic, bayleaves, onions and garnished with Parmo ham. Carne de Porco a Alentejana £4.55 A typical Portuguese dish made from marinated fillet of pork and baby clams, served in the consomme.
Entradas Quentes Sardinhas Grelhadas £1.80 Gambas Piri-Piri £3.35 King Prawns in piri-piri sauce. Concha do Mar Gratinada £1.95 Seafood flavoured with brandy and grain in a light cream sauce. Caracois a Portuguesa £2.45 Snails sauted in garlic butter tomatoes oregano and served with cream. Ameijoas na Catapiana £2.75 Baby Clams cooked in white wine, shallots, garlic and coriander.	Vegetais Vegetais Frescos Todos os Dias £0.75 Fresh vegetables every day Saladas £1.10 Salads of your choice Sobremesa Fresh puddings every day Coffee £0.50 Cover Charge £0.75 VAT included in prices Cheques accepted only if backed by a Bankers Cheque	

Digestors Monday or (6)
 Chorizinho Sauce £3.95
 (6) £4.55



Long, Lingering, Lethal

Pimm's No. 1 Cup (Gin)

This is the original "Sling" and is served iced and strained, dressed with Lemon, Cucumber, Apple and Mint.

Also Pimm's No. 2 (Whisky) 6/-
No. 3 (Brandy) 6/-
No. 4 (Rum) 6/-

Tom Collins

Tom Collins is made from London Dry Gin—which was once known as Old Tom Gin. John Collins is made with Dutch Gin. Both are served blended with ice cold Lemon with a flavouring of Syrup of Gomme. We will make either for you.

Golden Glory

A truly glorious blend of Brandy, cool Orange and Dry Ginger Ale—what a refresher.

Horse's Neck

A real livermer—Brandy and Lemon with Dry Ginger Ale served ice cold.

Gin Fizz

A truly delightful thirst quencher—from Lemon juice added to your favourite Gin, shaken with Egg white and flavoured with Gomme Syrup, topped with Soda. Served well iced.

Zombie Special

From the Sunny Isles an exotic blend of three different Rums with a dash of Cherry Brandy & the addition of Pineapple Juice to complete this elixir.

SPECIAL DRINKS!

American KingSize Cocktails

Sweet Martini Cocktail

Just what is wanted most by one who is wanted most.

Dry Martini Cocktail

As Dry as Dry—a lot of Gin, a little Vermouth.

Bacardi Cocktail

Genine Bacardi Rum, blended with Lime and delightful Grenadine—together make this a truly exotic conception.

Manhattan Cocktail

You can't mistake it—it belongs to the New World. Rye Whisky, carefully blended with Sweet Vermouth with a dash of Angostura.

Soft, Cool and Refreshing.

Frosted Orange or Lemon

A long, cool drink with real fruit and lots of ice.

Forres





Photo History



In 1974 I catered the first Civic Function at Forty Hall in Enfield



LONDON BOROUGH OF ENFIELD ARTS COUNCIL

A. E. BROWN, F.L.A.
Honorary Secretary

Telephone 01-366 2244

BSW/LAI

CENTRAL LIBRARY
CECIL ROAD
ENFIELD, MIDDLESEX

18th February, 1974

Dear Mr. Kley,

Mediaeval Banquet

I would like to thank you and your partners most sincerely for the excellent meal and the help you gave in the organisation of the Mediaeval Banquet held on 9th February.

You will have seen from the press the very favourable comments and I can also add that everyone I have spoken to thoroughly enjoyed themselves, and commented on the meal and how much they enjoyed what they called a unique occasion for Enfield.

I should be pleased if you could convey my sincere appreciation to all the members of your staff who worked extremely hard and in very difficult conditions to ensure the success of the evening.

With best wishes,

Yours sincerely,

Brian Worthington

Chief Assistant,
Arts and Entertainments.

Mr. R. M. Kley,
55, Windmill Hill,
Enfield,
Middlesex.

Medieval feasting at Forty Hall

FORTY HALL will provide the setting for a medieval banquet on February 9 when many of the 180 guests are likely to wear period costume and use their fingers to partake of a magnificent spread.

Enfield Arts Council is inviting local people to "eat, drink and be merry with the Queen and Court" and "feast in the splendour of the Forty Hall". The banquet is being organised by a committee set up under the chairmanship of Eve Shirley and the proceeds will go to the Enfield Arts Centre and Theatre Trust Fund.

The five-course dinner will be typical of which would have been laid on for a Court banquet of the period—and there will even be 12 lovely serving wenches to help the guests step back in time.

At the same time two "beggars women" will go from table to table begging for scraps. There will also be a realistic sword fight between two brothers, Brian and David Richardson. Brian, who is the librarian in charge of the borough council's travelling library, is a stage fight expert and he and his brother have given this kind of demonstration before.

Court jester

The banqueting hall will be decorated by Dean Blunkell, who designed the "live" chess costumes for Enfield's first chess congress last year, and period music will be provided by City Waites, a team of four professional period musicians.

And there will also be a Court jester, songs and baladas, dancing, and other amusements.

All in all it promises to be a good evening despite one slightly incongruous aspect.

The programme of entertainment includes items by

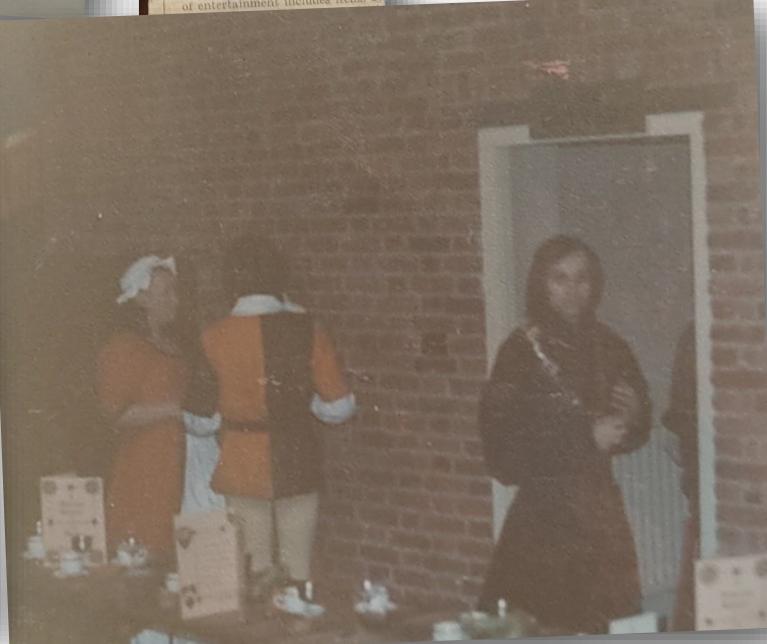
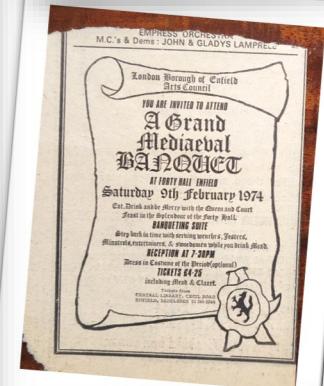
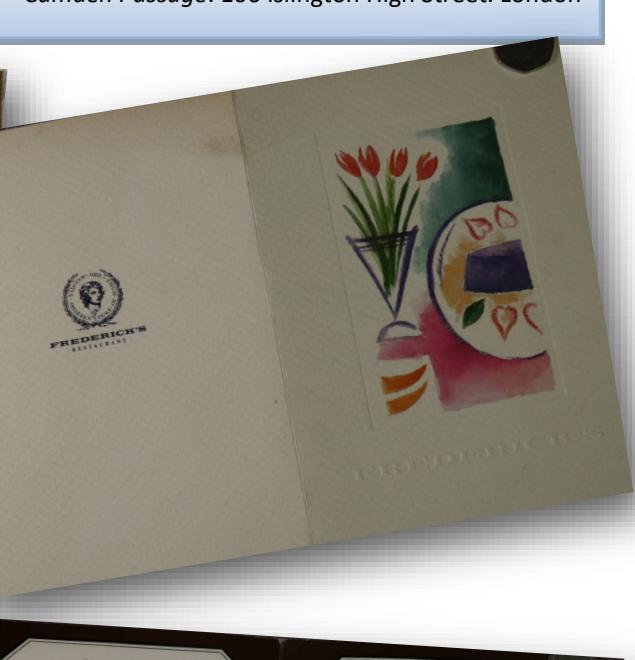
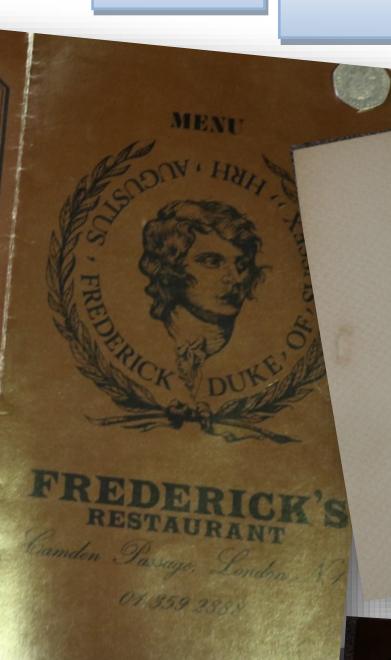
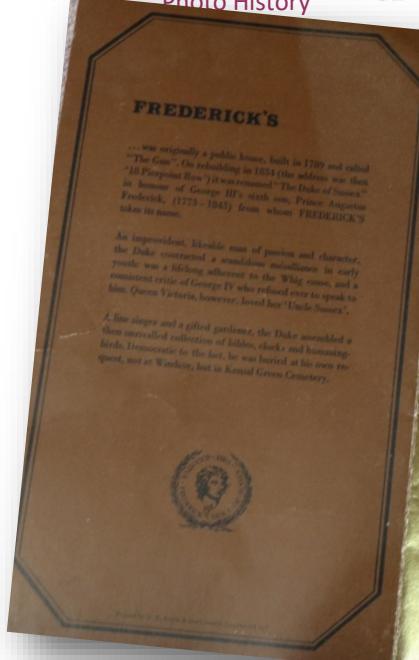




Photo History

FREDERICK'S

"Frederick's is a family-run restaurant established in 1969 in
Camden Passage. 106 Islington High Street. London



9th May 1991

STARTERS

- Potage du Jour £2.35 A smooth vegetable soup
- Champignons Frédéric's £3.45 Deep fried mushrooms & onions served with tartare sauce
- Asperges au Beurre d'Orange £3.95 Asparagus served with orange butter & orange juice
- Mousseline de Crabe £3.45 Cream crab soup, crab meat & shredded eggplant salad with a pot roast top
- Moules Farcies aux Poivrons £4.15 Large mussels baked with garlic & green pepper

FISH

- Fletan au Gratin de Moules £6.65 Halibut fish fillet with a mussel & herb cream
- Petite Sole Poêlée au Cognac Vert £3.95 Pan fried lemon sole served with a tangy lime butter
- Dos de Saumon au Beurre d'Ananas £8.95 Salmon fillet served with orange peels & a mild citrus sauce
- St Jacques à l'Echalote £9.15 Scallops in their shells with shallots & mushrooms, served with a creamy butter sauce

POULTRY & GAME

- Lapin Bourguignon £8.75 Rabbit marinated & simmered in red wine, served with bacon onions, bacon & mushrooms
- Pigeon aux Marottes £2.85 Pigeon pigeon breasted served with a port sauce, chestnuts, chestnut & bacon
- Blanc de Volaille au Poivre £7.95 Grilled chicken breast served with a crema pepper sauce
- Surgrue de Pintadeaux aux Mûres £8.95 Stuffed guinea fowl breast, roast & served with a blackberry sauce

VEGETARIAN

- Coquilles Molières Florentine £7.95 Soft boiled eggs with a rich cheese sauce, served on a bed of spinach & new potatoes & orange juice
- Trin de Agneau aux Asperges £7.95 Lamb chops served with a mint goat's cheese & served with a wild mushroom flan
- Carré d'Agneau au Poivre Vert (2 persons - 35 min) £12.00 Rack of lamb roast with green peppers, served with green dauphinoise & a medley of vegetables

ORGANIC DISHES

These mains are organically sourced and produced from the Highlands of Scotland, on farm soil that carries the highly coveted soil association, organic control. A selection of organically grown vegetables are included in the price.

- Rumpsteak Grillé aux Herbes £12.65 Grilled rumpsteak served with a herb butter
- Chevreuil aux Marottes £12.65 Pan fried venison served on a port sauce with chestnut
- Selection of Vegetables £2.50 A selection of two vegetables and one potato dish

Prices include VAT.
A 15% service charge is included in your bill.

22nd May 1991

MENU

FREDERICK'S RESTAURANT
Camden Passage, London N7
01 359 2838

STYLING

TO START WITH...

- Ratatouille £4.95
- A most delicious dish from the country valley
- Foie de Veau à l'Ajillo £8.75
- Grilled foie gras with garlic & served with a creamy mushroom sauce with a dash of brandy
- Côte à l'Os Chiffonnée aux Herbes £9.45
- Grilled rib of beef with Provencal herbs & served with a creamy mushroom sauce & French fries
- Filet de Poisson Carême £8.95
- Pork fillet medallions with garlic, mustard & served with a creamy mushroom sauce with a dash of brandy
- Côte de Veau Glacée Carbuncle £10.65
- Fried veal medallions with shoulder of veal & gravy, cheese & served with a rich port sauce
- Côte d'Agneau au Fondant de Chèvre £9.75
- A lamb chop served with a mild goat's cheese & served with a wild mushroom flan
- Carré d'Agneau au Poivre Vert (2 persons - 35 min) £12.00
- Rack of lamb roast with green peppers, served with green dauphinoise & a medley of vegetables

MAIN COURSE - FISH...

- Ratatouille £4.95
- A most delicious dish from the country valley
- Le poisson rôti châtaigne £12.95
- Roast fish with chestnut & bacon onions, served with a creamy mushroom sauce
- Le jambon à la poêle £11.75
- The ham cooked in the oven with bacon onions, diced mushrooms, onions & bacon, served with a creamy mushroom sauce
- La soupe de saumon au poivre £10.95
- The salmon soup with pepper & served with a creamy mushroom sauce
- Le canard rôti £12.95
- The duck cooked in the oven with bacon onions, diced mushrooms, onions & bacon, served with a creamy mushroom sauce

MAIN COURSE - POULTRY...

- Le filet de turbotine glace à l'Orange £10.95
- Fresh turbot fillet served in dry white wine with orange & bacon onions, served with a creamy mushroom sauce
- Le poulet rôti châtaigne £12.95
- Roast chicken with chestnut & bacon onions, diced mushrooms, onions & bacon, served with a creamy mushroom sauce
- Le filet de veau Bonne Femme £12.95
- Veal chop cooked in the oven with bacon onions, diced mushrooms, onions & bacon, served with a creamy mushroom sauce
- *Le filet de veau Carréme £14.50
- Veal medallions of veau Dauphinois with a choice of bacon onions, diced mushrooms, onions & bacon
- *Le canard l'Orange aux mirepoix £12.95
- Roast duck with orange mirepoix & served with bacon onions, diced mushrooms, onions & bacon
- Les régions de veau "Villa des Fleurs" £12.95
- Roast veal from the Villa des Fleurs farm with bacon onions, diced mushrooms, onions & bacon, served with a creamy mushroom sauce
- Les nouettes d'agneau châtaigne £14.10
- Roast lamb chops with bacon onions, diced mushrooms, onions & bacon, served with a creamy mushroom sauce & cooked with Madras wine

DESSERTS

- All at £3.45
- Summer Pudding
- Summer Pudding
- Summer Pudding
- Feuilleté Tiede aux Pommes
- Tulipe Glacée
- Trio de Tartelettes
- Gratin de Fraises Romanoff
- Mogador
- Assiette Fromagère
- Bavarois à la Pêche et Fruité de Passion

DESSERT WINES

- Bin 401 Glass £2.95 Bin 402 Bottle £14.95
- Liqueur Muscat (Australian)
- Bin 412 Glass £2.00 Bin 414 Bottle £10.25

HALF BOTTLES

- * THE PATRON'S CHOICE
- 406 Sauternes Bacon Philippe £7.95
- 407 * Ch. Name 1^{er} Cuvée £11.25
- 408 * Ch. Name 2nd Cuvée £11.95
- 409 * Ch. Name 3rd Cuvée £11.50
- 410 Ch. Filhot £11.75
- 407 Noble Rauding £9.25

VINTAGE PORT BY THE BOTTLE

- 541 vintage Port 1978 £2.85
- 542 vintage Port 1975 £3.95
- 543 vintage Port 1973 £2.85
- 544 Taylor's 10 year old £1.95
- 551 Ch. Giscours 1972 £1.55
- 552 Madiera - Malmsey 10 yr. old £1.75
- 553 Cockburn's 1963 £7.00
- 554 Graham's Malvoisie 1978 £2.95
- 555 Grahams Malvoisie 1978 £2.95

MOET & CHANDON'S PETITE LIQUEUR

- A sparkling liqueur
- Bin 409 (20cl) Bottle £6.75

QUADY ESSÉNIA ORANGE OR BLACK MUSCAT

- Two dessert wines from California to complement your dessert
- Bin 403 Half bottle 1988 £8.95 Bin 404 Glass £3.50

A 10% service charge is included in your bill. Prices include VAT.

DESSERTS

- All at £3.45
- Summer Pudding
- Summer Pudding
- Summer Pudding
- Feuilleté Tieud aux Pommes
- Warm apple pie served with vanilla sauce
- Tulipe Glacée
- Biscuit napkin filled with a mix of sorbets & seasonal fruits
- Trio de Tartelettes
- Lemon, apricot & raspberry under served with a refreshing mint & vanilla sauce
- Gratin de Fraises Romanoff
- Strawberries glazed with warm Grand Marnier sabayon
- Mogador
- Rich chocolate truffle cake with a raspberry glaze & served with vanilla sauce
- Assiette Fromagère
- A selection of French & English cheeses served with olives, apple, grapes & biscuits
- Bavarois à la Pêche et Fruité de Passion £3.95
- Peach and passion fruit bavarois with fresh fruits & served with a glass of Muscat dessert wine

DESSERT WINES

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- Liqueur Muscat (Australian)
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An early period of my journey in hospitality was as assistant Catering Manager with Pioneer Catering. We were seconded to Friary Meux with its large brewery at Nine Elms which was later demolished and became Covent Garden wholesale market. Friary Meux was taken over by Ind Cope and many menu changes and updating took place as London's catering environment was rapidly improving. We ran the catering side of many established London pubs both in the centre and in the suburbs

C A



Price of 3 course meal is indicated against main course

Grantley Arms

THE PRICE AGAINST THE MAIN COURSE INCLUDES
SOUP or JUICE, MAIN COURSE, TWO VEGETABLES, and SWEET

HORS-D'OEUVRE (extra)

Hors-d'Oeuvre	5/-	Potted Shrimps	4/-	Bisque d'Homard	4/-
Grapefruit Cocktail	2/-	Shrimp Cocktail	4/-	Clear Turtle Soup	4/-
Fresh Grapefruit	2/-	Prawn Cocktail	4/-	Birds Nest Soup	4/-
Chilled Honeydew Melon	3/-	Rollmop Herrings	4/-	Sharks Fin Soup	4/-
Game Pate served with toast	5/-	Smoked River Trout	5/-		
Pate Foie served with toast	5/-	Fried Selected Scampi	8/-		
Ravioli	4/-	Smoked Scotch Salmon	8/-		
		Fried Whitebait	7/-		

CHILLED GRAPEFRUIT JUICE
CHILLED TOMATO JUICETHE SOUP OF THE DAY

(The Chef's own choice)

ENTREES

Grilled Salmon Steak, served with Parsley Butter	19/-	braised Ox-Tongue Florentine	17/-
Cold Salmon Mayonnaise	19/-	Scalope of Veal Holstein	18/-
Grilled Dover Sole	19/-	Scalope of Veal Milanaise	18/-
Sole Colbert	20/-	Kidneys Bouchere	17/-
Scampi Provencal	20/-	Irish Cutlets Reforme	17/-
Fried Selected Scampi, served with Sauce Tartare	19/-	Roast Surrey Chicken with Bacon and Chipolata	18/-
		Beast Aylesbury Duckling, with Apple Sauce and Stuffing	19/-

FISH

Grilled Salmon Steak, served with Parsley Butter	19/-
Cold Salmon Mayonnaise	19/-
Grilled Dover Sole	19/-
Sole Colbert	20/-
Scampi Provencal	20/-
Fried Selected Scampi, served with Sauce Tartare	19/-

OMELETTES - a few ideas -
 Ham, Cheese, Prawn, Mushroom,
 Tomato, Asparagus, Kidney,
 Spanish

17/-

GRILLS

Lamb Cutlets	21/-	Pacific Prawns with Salad	19/-
Veal Cutlet	21/-	Salmon Mayonnaise	19/-
Pork Chop with Apple Sauce	21/-	Tuna Fish Salad	19/-
Lamb's Kidneys Bacon & Mushrooms	21/-	Ham and Tongue and Salad	19/-
Entrée Steak	21/-	Chicken and Ham and Salad	18/-
Rump Steak	21/-	Cold Duck and Salad	20/-
Fillet Steak	23/-	Egg Mayonnaise	17/-
Grantley Mixed Grill	21/-		
Camom Rasher with Pineapple	17/-		

VEGETABLES:

GARDEN PEAS BRAISED CELERY HEARTS BRUSSELS SPROUTS
 (Fresh Vegetables will be served according to season)
 GOLDEN BROWN CHILLIED POTATOES NEW POTATOES CROQUETTE POTATOES

MIXED SALAD 2/-GREEN SALAD 2/-**All liqueurs 2/9**



Photo History

GARFUNKEL'S , LONDON

ALL MAIN COURSES 99p

(K) **HELP YOURSELF AT THE SALAD BAR**
(Junior plate, once only)
If you're not sure, have a peep before you leap.

63 GARFUNKEL'S HAMBURGER
In a Toasted Bun.
served with French Fries and Relish Tray

64 Two Golden Fried Fish Fingers
served with French Fries and Tomato Ketchup

65 Bowl of Spaghetti
served with Bolognese or Neopolitan sauce

66 CHEESE & TOMATO PIZZA
served with French Fries

67 Roast Chicken
served with French Fries

**ACCHABRQNPPIHAE
NHRBARTQNPPIHAE
AIELSYQGETQNPPIHAE
SCAMPDFPRAFGHSPK
PKMTSRSBZGHSPLK
FEADAWAZNGNEPK
"IWOCTRSNHE**

UNCLE GARFUNKEL'S TUCK BOX
Take your choice from our assortment 10p

GARFUNKEL'S AMERICAN ICE CREAM CONE 30p
CHOICE OF FLAVOURS
Vanilla Choc Chocolate
English Toffee
Burgundy Cherry
Mocha Almond Fudge

GARFUNKEL'S AMERICAN ICE CREAM
in a DISH with
Chocolate or
Strawberry
Topping 40p

FRUIT COCKTAIL 25p

DRINKS

Pepsi Cola 25p
7up 25p
Milk





GATSBY'S, LONDON



Gatsby's burgers Quarter and half pounds

1. Straight ale Served in a sesame seed bun... 69p ... 98p
2. Anti social Seasoned with garlic butter... 70p... 99p
3. Resolution With a hot chilli sauce... 70p... 99p
4. Charleston With barbecue sauce... 70p... 99p
5. Chinatown Topped with sweet and sour sauce... 70p... 99p
6. Repeater With chopped onions... 70p... 99p
7. Poppa Dom With our special curry sauce... 70p... 99p
8. Slim Jim Plain burger without the bun or french fries... 58p... 89p
10. Sundancer With pineapple and thousand island dressing... 75p... £1.05
11. Sicilian Covered with a rich meat sauce... 75p... £1.05
12. Convertible On a half bun with a fried egg sunny side up... 75p... £1.05
13. Oxford bag With melted cheese, chopped lettuce and special dressing... 75p... £1.05
14. The Great Gatsby Three tier burger with chopped onions, pickles, cheese, bacon, chopped lettuce and our special dressing... £1.20p

Gatsby's specials

15. Flockwatcher Shepherds pie made to our own recipe... 70p
16. Karate chop Spare ribs with barbecue sauce... 80p
17. Road-crosser Deep fried chicken with sweetcorn and pimentos... 80p
18. The H'Jack Gatsby's special three tier club sandwich with chicken, bacon, lettuce, tomatoes and mayomaise... 85p
19. Chilli con carne Hotly spiced dish of beef and red beans... 74p
20. Beeffeater Chargrilled entrecote steak... £1.95

All the above served with french fries, relish tray, and coleslaw or Gatsby's salad with choice of dressing

21. Plus four Double or single flavoured Ice Cream* plus banana, plus nuts, plus flaked chocolate, plus strawberry topping... 45p
22. Iceberg Strawberry, vanilla or mixed ice cream*... 30p
23. Icetrick As 22. with either golden syrup, pineapple, strawberry, chocolate, fudge, butterscotch or marshmallow toppings... 40p
24. Apple pie Deep dish made with sultanas with cream or ice cream*... 35p
25. Cheesecake made the American way... 30p

Brews

26. Lemon tea, coffee or milk... 12p
27. Iced coffee or tea... 12p
28. Milk shakes - really thick*... 30p
29. Pepsi Cola or orangeade... 12p
30. Root beer... 15p
31. Schlitz... 30p
32. Draught lager... 25p
33. Gatsby's plonk, red or white wine... glass 25p... bottle £1.25

The prices do not include VAT

*Ice cream contains non-milk fat

Service not included

We hope you enjoyed Gatsby's. If so tell your friends - If not, please tell us.

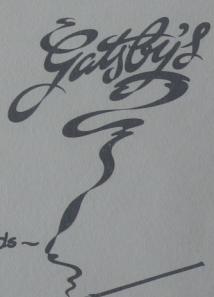




Photo History

German Gymnasium
serves German cuisine
and the building was
designed by Edward
Gruning and was Eng-
land's first purpose-built
gymnasium, with funding
coming solely from Lon-
don's German communi-
ty. It was built in 1865 for
the German Gymnastics
Society (established in
1861 by Ernst Ra-
venstein) and hosted
London's first indoor
Olympic Games, back in
1866.

SOUPS & SANDWICHES

Potato & leek soup £6,00 (V)
 chives, croutons
 Truffled beef broth £7,50
 liver dumplings, shaved black truffle
 Goulash soup £7,50
 beef, onion, potato, bell pepper, sour cream, paprika

Brötchen classic German rolls filled with:
 all served with crisps
 Burford Brown egg £6,50
 mayo, mustard cress
 North Sea brown shrimp £10,00
 spiced Marie Rose, lemon
 Chicken schnitzel £9,50
 crisp lettuce, tomato

Herring "Hausfrauenart" £9,00
 onion, apple, sour cream, sunflower seed bread
 Bagel £11,00
 Formans London cure smoked salmon, cream cheese
 Salt beef on caraway rye £11,50
 pickles, mustard

APPETISERS & SALADS

Winter leaf, heritage tomatoes £8,00 / £12,00
 soft herbs, spicy Parmesan vinaigrette
 Smoked Black Forest ham £11,50
 celeriac remoulade, pickles
 Chopped steak tartare, sourdough melba £10,50
 main course - pommes frites & green salad £21,00
 Lambs lettuce £8,00 / £12,00
 crisp lardons, pumpkin seeds, potato dressing
 Classic Caesar £8,00 / £11,00
 add roast chicken £4,50 or grilled prawns £8,00
 North Sea brown shrimp cocktail £12,50
 Marie Rose, avocado, mango, lettuce
 Formans London cure smoked salmon £12,50
 potato rösti, horseradish cream

Natives no3's
 ½ dozen £16,00 | dozen £30,00 | Colchester Rocks
 ½ dozen £12,00 | dozen £23,00

OYSTERS

Lemon sole goujons £15,50
 pommes frites, tartare sauce
 Roast cod fillet £22,00
 lightly pickled vegetables,
 capers, lemon, smoked fish broth
 Whole grilled Cornish mackerel £15,50
 herb butter
 Wild jumbo prawns £13,50 each
 garlic, chilli

ENTRÉES

Beef goulash £16,50
 sour cream, spätzle
 Calves liver 'Berliner Art' £17,50
 caramelised onions & apple, potato purée
 Swiss chard & salsify gratin £15,00 (V)
 garlic cream, semi dried tomato, lemon

Schupfnudeln & wild mushroom £15,50 (V)
 potato nudel, celeriac purée, butter sauce, fresh truffle
 Veal schnitzel £21,00
 warm potato salad, lingonberry compote
 42 day aged, Scotch beef rib eye 300g £25,00
 Sauces - béarnaise, peppercorn or red wine jus £2,00

½ herb-fed free range chicken £17,50
 lemon, tarragon
 GG hamburger £14,00
 crisp bacon, cheddar, tomato,
 cucumber, romaine lettuce,
 crisp onions, house sauce,
 brioche bun, pommes frites

SAUSAGES

KX currywurst £10,50
 pommes frites
 Pommes frites £3,00
 Winter leaf salad £3,50

Smoked schinkenknacker £12,00
 sauerkraut, potato purée

Münchener weißwurst £12,50
 Händelmaier sweet mustard, brezel

Potato purée £3,00
 Wilted spinach £3,50

SIDES

Cucumber salad, sour cream & dill £3,00
 Spiced roast Butternut squash £3,00

Blackcurrant & apple wine jelly £4,50
 vanilla & cherry ice cream

Twice-baked cheesecake £8,00
 blueberries

Sachertorte £6,00
 chantilly cream

Farmhouse cheeses £9,50
 fig mustard

DESSERTS & CAKES

Red fruit compote "Rote Grütze" £5,00
 vanilla sauce
 Black Forest Gateaux £6,00
 Hazelnut praline pot £6,00
 chantilly cream, brittle
 Vanilla ice cream £6,00
 hot chocolate sauce or
 warm raspberry sauce

Pear Belle Hélène £6,50
 poached spiced pear, vanilla ice cream,
 warm chocolate sauce

Apple strudel £7,00
 vanilla sauce

Blackcurrant & apple wine jelly £4,50
 vanilla & cherry ice cream

Twice-baked cheesecake £8,00
 blueberries

Sachertorte £6,00
 chantilly cream

Farmhouse cheeses £9,50
 fig mustard

@TheGermanGym

Food allergies and intolerances before ordering please speak to our staff about your requirements. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.





Photo History



GIFFORD'S, WASHINGTON DC



Gifford's Famous Features

SUPER BANANA SPLIT	Enjoy our large size serving of royally prepared ice cream and saucers. Made with a whole banana, three scoops of our ever rich ice cream, a ladle each of chocolate, pineapple, strawberry sauces and regally crowned with whipped cream and crunchy chopped nuts.	1.90
JUNIOR BANANA SPLIT	Two scoops of ice cream: vanilla and chocolate; one-half banana, chocolate and strawberry topping, nuts and whipped cream.	1.40
SWISS SUNDAE	Made with two scoops of our delicious ice cream, topped with Swiss sauce (thick, creamy, chocolate flavor), whipped cream and chopped nuts.	1.35
JUMBO SWISS SUNDAE	Three scoops of ice cream.	1.65
ALPINE SPLIT	Deliciously made with two dips of ice cream, half a banana sliced lengthwise, topped with our ever rich, creamy Swiss sauce, whipped cream and chopped nuts.	1.40
HOT FUDGE SUNDAE	We are especially proud of our Hot Fudge sauce which is made in small batches from an old Dutch recipe—a delectable blend of extra rich cream and smooth Dutch cocoa: Two scoops of ice cream, Hot Fudge sauce and whipped cream.	1.30
JUMBO HOT FUDGE SUNDAE	Three scoops of ice cream.	1.55
HOT BUTTERSCOTCH SUNDAE	Our smooth and creamy Hot Butterscotch sauce is a natural for the appetite that enjoys the best in life. Processed from the finest of ingredients it fittingly tops the finest of ice cream: Two scoops of ice cream, Hot Butterscotch sauce and whipped cream.	1.30
JUMBO HOT BUTTERSCOTCH SUNDAE	Three scoops of ice cream.	1.55
DELMONICO SUNDAE	The gourmet's delight: Made with two scoops of New-Old fashioned Delmonico ice cream, refreshing Claret sauce, and topped with whipped cream.	1.25
ICE CREAM PIE	For the adventurous and daring, a new treat. A slice of Gifford's homemade chocolate or strawberry ice cream pie with a graham cracker crust and chocolate or strawberry topping.	1.05
TUTTI FRUTTI	Two scoops of our pineapple ice cream topped with a mix of wild cherries and pineapple, ringed with sliced bananas, and splashed with whipped cream.	1.25
PARFAITS	The gem of the ice cream connoisseur, parfaits are colorfully attractive, with layer upon layer of our rich ice cream, sauces and whipped cream. Strawberry, Neapolitan, Chocolate.	1.25
DISH OF ICE CREAM	Two scoops	75¢
MILK SHAKES,	all flavors	1.20
JUMBO MILK SHAKES	1.95	1.00
	MALTED MILK SHAKES	1.25
	JUMBO MALTED MILK SHAKES	2.00

Come back soon!

Sundaes, 1.05

Gifford's sundaes are always a generous treat—excitingly made with fresh toppings from our own kitchen: Two scoops of ice cream topped with the sauce of your choice and real, old-fashioned whipped cream.

CHOCOLATE MAPLE WALNUT RASPBERRY MAGNIFIQUE
CHOCOLATE-MINT STRAWBERRY WILD CHERRY
PINEAPPLE MARSHMALLOW CHOCOLATE-MARSHMALLOW

Jumbo Sundaes, 1.40

A sure hit with the person who wants that something extra: Three scoops of ice cream topped with your choice of the above sauces and whipped cream.

Sodas, 1.05

We believe our sodas are unique . . . made the old-fashioned way, with sauce, soda water and ice cream blended to give that rich, creamy flavor; finished to perfection by the addition of two scoops of ice cream and whipped cream.

STRAWBERRY	CHOCOLATE-MINT	RASPBERRY MAGNIFIQUE
CHOCOLATE	COFFEE	VANILLA
PINEAPPLE	ROOT BEER	WILD CHERRY
MINT		MOCHA

Jumbo Sodas, 1.85

A real find in the tradition of the heroic ancient flagon: Four scoops of ice cream, your choice of any of the above flavors of sauces, and whipped cream.

Gifford's Summer Features

FRUIT FREEZES A refreshingly delicious combination of pure fruit ice and chilled soda water: Orange - Lime - Raspberry - Lemon 85¢

FRUIT ICE COOLER A smooth blend of our pure fruit ice and extra rich ice cream with just enough carbonated water to make it a cool and refreshing summer drink: Orange - Lime - Raspberry - Lemon

FRUIT ICE BOWL Three scoops of your favorite fresh fruit ice with strawberry or pineapple sauce: Orange - Raspberry - Lemon - Lime 1.15

Welcome to Gifford's. Since 1938 the Gifford Family has been dedicated to making the best ice cream and candy, using the finest ingredients, and old recipes and dating back to the early 1900's.

BEST TO STOP BY OUR SUB-ZERO DISPLAY CASE AND SEE OUR EXHIBIT OF DECORATED PARTY AND WEDDING ICE CREAM.

We are glad you came in —



Photo History

VINS BLANCS

MUSCADAIS "LOUIS MATAIREAU"	700
POUILLY FUME "BACCHARD x FILS"	870
SANCÉE "LES MONTACHIMS"	750
CHARBIS "DOMAINE de VAUROUX"	980
GROS PLANT "LOUIS MATAIREAU"	570
BARON de "L" "LA DOUCETTE"	1530
BOURGUET de PROVENCE	500
ESTAM'DOM BLAISE de BLANC	550
CHATEAU de CREAMAT "BELLET"	1180
CELESTE JOURNAL blanc de blanc	550
de Jean Sichel	550

VINS ROUGES

ESTAM'DOM	550
COTEAUX CHAMPEMOIS "Rilly Rouge"	950
GEVREY CHAMBERTIN "PAULIE"	1500
GRAND VIN de LEONVILLE 1973	1400
CHATEAU du CHARRON 1976	710

VINS ROSES

ESTAM'DOM	Rose	550
BOUQUET de PROVENCE		500
CHATEAU de CREAMAT "BELLET"		1280

CHAMPAGNES

H. GERMAIN BRUT "CARTE BLANCHE"	1200
H. GERMAIN ROSE 1973	1400
BESSERAT de BELLEGAMBE CREAMAT BLANC 1980	1800
COMTES de CHAMPAGNE TAITTINGER 73 2200	



La Maree, probably our favourite fish restaurant in Grandcamp-Maisy in France



Courteau 0.60 fars service 15%

PLATEAU de FRUITS de MER 8.50

ASSIETTE de FRUITS de MER 3.80

HUITRES (12):

SPECIALES 680

CLAIES 680

BELOWS N° 2 800

BELOWS N° 3 700

COLCHESTER N° 1 820

N° 3 620

PRAIRES (12) 4.00

COURSINS SELON L'ARRIVAGE 100

MOULES: oct.

CRUES 3.00

MARINIERES 3.00

CREME 3.00

MADRAS 3.00

FAGIES 3.00

ROCHELAISE 2.00

No Specials

SALADES:

FEUILLETES:

CRABE 4.00

LAMGOUTINES 5.80

ST JACQUES 5.80

TOURTEAUX 3.80

CREVETTES PROVENCALE 3.50

LAMGOUTINES:

PROIDES 5.80

HAGE 5.80

COQUILLES ST JACQUES:

HAGE 3.80

BORDELAISE 3.80

SAFRAM 3.80

PROVENCALE 3.80

SOUPE de POISSONS 2.50

CUISSES de GREFOUILLES 1.50

HARENG POMMES A L'HUILE 1.80

SALADES:

SAUMON TIEDE 3.50

FOIE GRAS 4.50

GRUDITES 2.50

de CAIILLES 1.80

HOS Poissois SELON L'ARRIVAGE

- Filet de TURBOT	6.60
Sauce champagne	
- Filet de LOUP Bordelais	6.80
ou au beurre blanc	
- Feuilleté de SAUNON aux concrables	6.00
- LOTTE au vinaigre de cidre	5.20
- SOLE grillée	6.60
- RAIE au beurre noir	5.20
- Filet de DORADE au Noilly	6.80
- Filet de ROUGET Sauce rurale	6.80

Tout PLAT Principal EST Accompagné de LEGUMES du JOUR.

CAFE 0.70

HOMARD £ 2.50 fars 10.70 fars

VIANDES

- Rognons de veau Dijonnaise 6.50
- Cuvet de Canard 6.00

ACCOMPAGNEMENTS:

- SALADE Verte 1.00
- SALADE PARMÉANE 1.20
- LEGUMES du JOUR 1.20

Restaurant ***



la Marée

Jean-Luc Fossé

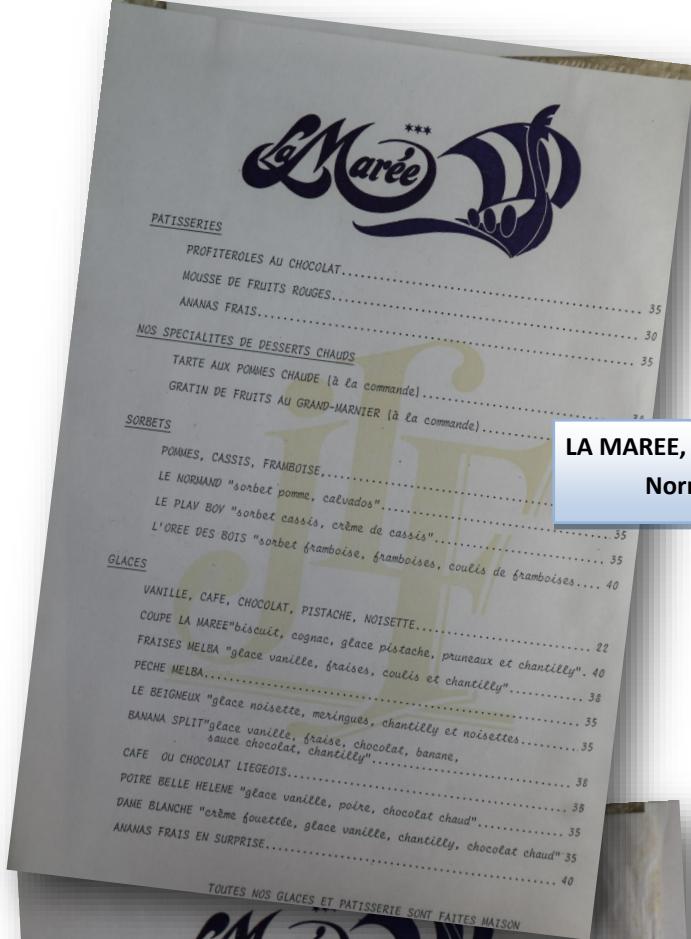
Grandcamp-Maisy

tél. 31 22 60 55





Photo History



LA MARÉE ***

HONORABLE DU VIVIER

HONORABLE GRILLE, SAUCE CHORON "Le Kg"	470
HONORABLE AUX ALGUES ET SON BEURRE BLANC	220
<u>NOS SPECIALITES DE COQUILLES ST JACQUES DE GRANDCAMP</u>	
BROCHETTE DE COQUILLE ST JACQUES	110
COQUILLE ST JACQUES EN HABIT VERT ET AUX CEPES	120
COQUILLE ST JACQUES AUX MORILLES	160
<u>NOS POISSONS</u>	
MEDAILLON DE LOTTE AU POIVRE ROSE	88
FILET DE BARBUE AUX POMMES ET AU POMMEAU	88
PANACHE DE POISSONS ET DE FRUITS DE MER	95
SOLE MEUNIERE	89
MARMITTE GRANDCOPACE	92
TURBOT AU BLANC DE POIREAUX, SAUCE NOUILLY	130
TURBOT GRILLE, SAUCE CHORON	130
<u>ESPECIALITE</u>	
DUO DE LOTTE ET RIS DE VEAU AUX MORILLES	168
PAUPIETTES DE LANGoustines et SAUMON au beurre d'agrumes	120
<u>NOS VIANDES</u>	
PIGEONNEAU ROTI AU CHOUX VERT	92
FILET DE BOEUF AUX POIVRES VERTS OU BEARNAISE	105
SALADE VERTE	38
SALADE AU CHEVE CHAUD	25
PLATEAU DE FROMAGES DE NOTRE REGION	25
<u>MENU A 88 FR</u>	
6 HUITRES	
OU	
MOULES FARCISS	
<u>MENU A 130 FR</u>	
ASSIETTE DE FRUITS DE MER	
OU	
PETONCLES FARCISS	
<u>GRATIN DE MOULES AU BLANC DE POIREAUX</u>	
TROU NORMAND	
COQUILLE ST JACQUES A LA PROVENCAL	
OU	
RATE A LA MOUSSLINE DE CAPRES	
OU	
NAVARIN DE LOTTE	
OU	
CONFIT DE CANARD	
PLATEAU DE FROMAGES	
PROFITEROLES AU CHOCOLAT	
OU	
PECHE MELBA OU MOUSSE DE FRUITS DE ROUGES	
S SONT SERVIS SELON ARRIVAGE	
PLUS SERVIS APRES 14H00 ET 20H45	
TOUS NOS PRODUITS SONT SERVIS SELON ARRIVAGE	
LES MENUS NE SONT PLUS SERVIS APRES 14H00 ET 20H45	

NOS ENTREES

SOUPE DE POISSON ET SA ROUILLE	35
MOULES MARINIERES	35
PETONCLES FARCISS	48
GRATIN DE PETONCLES AU BLANC DE POIREAUX	58
HUITRES GRATINEES A L'OSEILLE	79

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NOS SPECIALITES

MONTGOLFIERE DE MOULES AU CIDRE	65
CHAUSSON D'HUITRES AU BEURRE DE CIBOULETTE	65
COQUILLE ST JACQUES A L'ETOUFFEE	65
POELEE DE LANGoustines FLAMBÉES AU WHISKY	115

NOS PLATS

PIECE DE BOEUF AU ROQUEFOR	168
PIGEONNEAU ROTI AU CHOUX VERT	92
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Photo History



GRANITA



GRANITA

071 226 3222

POTATO AND SPINACH SOUP, DEEP FRIED LEEK £3.25

BULGARIAN SALAD OF ROCKET, FETTA, ROASTED RED PEPPER,
RED ONION, CRUMBLED TOASTED WALNUTS £4.50

STIRFRIED DIVER CAUGHT SCALLOPS, THAI SPICY CABBAGE,
GINGER, RICE NOODLES £6.50

PRESSED CHICKEN AND PROSCIUTTO TERRINE, TOMATO
COMPOTE, ARUGULA £4.50

FIELD MUSHROOM, MELTED FONTINA AND GORGONZOLA
BRUSCETTA, ITALIAN PARSLEY, SALAD OF GREEN BEANS,
TREVISSE £4.50

GLOBE ARTICHOKE RAVIOLI, BASIL PESTO £4.95 / £6.95

MARINATED, ROASTED CHUMP OF LAMB, EGGPLANT, ROASTED
PEPPER AND GARLIC GRATIN, SMALL POTATOES £10.75

VEAL CHOP, MARINATED, PORCINI BUTTER, ROASTED
POTATOES, GREEN BEANS £9.95

MONKFISH TAIL, CHARGRILLED, SAFFRON MASH, GRILLED
MUSSELS, STEAMED BROCCOLI £11.50

CORNfed GUINEA FOWL, ROASTED, LENTILS DE PUY, KALE,
GRAVY £9.50

WE ARE OPEN ON SUNDAY FOR LUNCH AND DINNER
LUNCH WEDNESDAY-SUNDAY 12.30-2.30

DINNER TUESDAY-SUNDAY 6.30-12.00 (last orders 10.30, Sunday 10.00pm)

All prices include VAT. No pipes or cigars. Smokers are asked to be considerate to non smokers
We accept cheques only to the value of a covering cheque card



Photo History

Speciality Dishes

Grenouilles Sautées Bordelaise 16/0 (15 minutes)
Frog legs fried in butter, shallots, parsley, lemon juice and mustard butter.

Sole Lord Darling 18/6 (25 minutes)
Poached whole Dover sole covered with a cream sauce, lightly flavoured with lobster and brandy, the whole covered with flaked crab meat.

Hamard Grille 27/6 (30 minutes)
Grilled raw lobster served with melted butter.

Grosvenor House Park Lane London W1 GROSvenor 6365

Suprême de Volaille Burghley 25/6 (40 minutes)
Suprême of chicken fried in butter with fennels, shallots, Calvados and Perrier, fresh double cream.

Crown Chop Foyat 17/6 (20 minutes)
Grilled double lamb chop with part of the kidney, garnished with chipsolata, mushrooms, button onions and straw potatoes.

Plank Steak 21/0 (30 minutes, according to size)
Grilled sirloin steak with meat, marrow, garnished with candy sweet potatoes, carrots, tomato, mushroom, shredded horseradish, the whole surrounded with a border of Duchesse potatoes and served on a plank.

Escalope de Veau Pampadour 17/6 (25 minutes)
Mouse of Foie Gras placed between two thin escalopes of veal, bread-crumb and fried in butter, served with buttered coquillettes.

GH

THE BURGHLEY ROOM

THE BURLEIGH ROOM,
GROSVENOR HOUSE, Park
Lane, London. May 1962

ENTREES

Poulet Poché Edouard VII	15/6
Noix de Veau Braisée Paysanne	12/6
Tournedos Rossini	4c. 60/0
Tournedos Masséna	... 18/0
Steak Tartare	... 18/6
Ris de Veau Financière	... 16/6
Entrecôte Chasseur	... 15/0
Noisette d'Agneau Parisienne	15/0
Escalopes de Veau Viennoise	13/6
Jambon Braisé au Marsala	12/6
Entrecôte à la Diane	... 13/6

La Carte du Jour

(Cover Charge 2/0 per person)

HORS-D'OEUVRE

Caviare ...	1 oz. 32/6	Pain Pois Gras Truffe 21/0
Devon Ham ...	12/0	Salmon or Crab Cocktail 12/6
Parma Ham ...	10/6	Pâté du Chef ... 8/0
Hors d'Oeuvre Variés ...	10/6	Potted Shrimps ... 6/0
Truite Fumée ...	8/0	Eufs de Mousse ... p.p. 2/6
Honeydew Melon ...	6/6	Grapefruit Cocktail ... 3/6

POTAGES

Consommé au Fumet de Tortue 3/0	Crème Argenteuil 3/6
Tortue Claire au Xérès ... 6/6	Crème de Homard (15 ms) 6/6
Crème de Volaille ... 5/0	Crème Vichyssoise Glacée 5/0
Mestrone au Parmesan ... 3/6	Petite Marmite (15 ms) 4/0
Crème de Tomates ou Pois 3/0	Consommé Madrilène en Tasse 3/0

FARINEAUX ET ŒUFS

Omelette aux Tomates 6/6	Eufs en Cocotte à la Reine 5/0
Omelette Arnold Bennett 10/6	Eufs Bénédicte Princesse 8/6
Omelette aux Champignons 9/6	Eufs Poché Bénédicte 6/6
Spaghetti Bolognaise ... 7/6	Eufs Plat Bercy ... p.p. 5/0
Ravioli à l'Italienne ... 7/6	Eufs en Gelée ... 4/0
Nouilles au Fromage ... 5/0	

POISSONS

Bouchée de Prawns Clarence 12/6
Salade du Turbot Voisin 12/6
Homard Americaine (50 ms.) 27/6
Homard Newbourg ... 21/0
Homard Grille S.G. marr. 27/6
Homard Cardinal Thermidor (1) 17/6
Langoustines Frites ... 15/6
Fillets de Sole Walewska ... 14/6
Fillets de Carrelet Frits ... 11/6
Turbot Poché ou Grillé ... 12/6
Goujon de Barbeau Frit ... 10/6
Truite de Rivière Meunière 10/6
Tronçon de Carrelet Grillé ... 12/6
Blanchisse ... 7/0
Truite au Bleu ... 9/6

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Noix de Veau Braisée Paysanne 12/6
Tournedos Rossini 4c. 60/0
Steak Tartare ... 18/6
Ris de Veau Financière ... 16/6
Entrecôte Chasseur ... 15/0
Poulet à la King ... 15/6
Noisette d'Agneau Parisienne 15/0
Vol-au-Vent Régence ... 12/6
Escalopes de Veau Viennoise 13/6
Jambon Braisé au Marsala 12/6
Entrecôte à la Diane ... 13/6

GRILLADES

Fillet Steak (25 ms) ... 18/6	Chateaubriand Béarnaise (30 ms) 2cs 42/6
Tournedos Grillé ... 17/6	Rump Steak (25 ms) ... 14/0
Crown Chop (30 ms) ... 15/6	Entrecôte (20 ms) ... 12/6
Mixed Grill ... 15/6	Cuisse de Poulet au Lard 12/6
Côte ou Chop de Veau (25 ms) 14/6	Rognons d'Agneau au Lard 12/6
Chop d'Agneau (30 ms) ... 12/6	Côtelettes ... 10/6
Chop de Porc (30 ms) ... 12/6	
Chump Chop (25 ms) ... 10/6	

Diner du Jour au Choix

La Carte du Jour

(continued)

ROTIS

Caneton (2 personnes) 45/0	Caneton d'Aylesbury Roti Normande 17/6
Poularde ... 55/0 et 65/0	Poussin Roti ... 15/6
Poulet ... 32/0 et 45/0	Alle de Poulet ... 15/6
	Cuisse de Poulet ... 10/6

LEGUMES

Broccoli Hollandaise ... 5/0	Chou de Mer Hollandaise 5/0
Haricots Verts ... 4/0	Petits Pois ... 4/0
Carottes à la Crème ... 3/6	Petits Pois à l'Étuvée ... 3/6
Tomates Farcies ou Grillées ... 3/6	Chou-fleur Hollandaise ... 4/0
Pommes Soufflées ... 4/0	Epinards en Branches ... 3/6
Pommes Nouvelles ... 3/0	Poêlée d'Epinards ... 3/0
Pommes de Terre Variées ... 3/0	Céleri Braisé au Jus ... 3/6
Chou Nature ... 2/6	Pommes Parisiennes ... 3/6

SALADES

Iaponais ... 5/0	Salade d'Orange ... 4/6
Russe ... 4/0	Française ... 4/0
Panaché ... 3/6	Tomate ... 3/6
Endive ... 3/0	Laitue ... 3/0

BUFFET FROID

Baron de Bœuf Froid Pommes au Four 13/6
Suprême de Volaille Jeannette 17/6
Dressed Crab ... 15/0
Galantine de Volaille ... 10/6
Veal and Ham Pie 10/6
Languide Bœuf Ecarlate 10/6

ENTREMETS

Soufflé Varié ... from 8/6
Pêche Melba ... 5/6
Poire Havanaise ... 5/0
Macédoine de Fruits ... 5/0
Coupe Jacques ... 4/6
Trifle à l'Écossaise ... 4/6
Apple Pie ... 3/6
Marron Glacé ... p.p. 1/6

GLACES

Roché Hélène ... 4/0	Chocolat, Napolitain, Vanille 3/6
Tutti-Frutti ... 4/0	Fraise ou Chocolat ... 3/6
Sorbet à l'Ananas ou Citron 3/0	Sorbet à l'Orange ... 3/0

FRUITS FRAIS

Banane 1/6	Pomme 2/0	Orange 2/0	Poire 4/0
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SAVOURIES

Canapé Diane ... 3/6	Canapé Baron ... 4/6
Canapé Grosvenor ... 3/6	Scotch Woodcock ... 4/6
Champignons sur Toast ... 3/6	Canapé Gallois ... 3/6

FROMAGES

Stilton ... 4/6	Petite Suisse (2 pieces) ... 4/0
Brie ... 3/6	Gorgonzola ... 3/6
Gruyère ... 3/6	Port Salut ... 3/0
Camembert ... 3/0	Cheddar ... 2/6
Edam ... 2/6	

CAFE - Grosvenor House Own Blend 2/0

CAFE MAG 2/6

Dinner (3 courses) 25/0

A service charge of 12½% is added to the Total Account.

Tuesday, 8th May, 1962



Photo History



GRUNTS PAGE#1

SEPTEMBER 1980

Sept 80

L.S. GRUNTS' CHICAGO PIZZA CO.

STARTERS

1 LOVE AT FIRST BITE 1.05

Fresh Mushroom caps, stuffed with our own blend of butter, garlic, wine, breadcrumbs & parmesan cheese, served sizzling in their own ceramic dish.



2 TWO'S COMPANY 55p

Handed down generation by generation, by self-protective neighbours of... Count Drawla, this garlic bread... should never be taken alone....



3 THE SPICE IS RIGHT 55p

For those of you not visiting Transylvania this season, or on a first date, try our home-made Herb-Bread... You'll score for sure!

4 THE SHOWER ROOM

Grunt's Salad Bar for people who are watching calories, or just into fresh crispy, healthy vegetables. HELP YOURSELF!

Salad with your pizza - 1.10 /helping
If all you want is salad 2.30/helping



5 GRUNTS' CHICAGO PIZZA

Our pizzas are made to order, \$1 can take up to 25 minutes to prepare, so have a drink & relax - It's worth waiting for.



The Regular Pizza serves 2 people & the Large Pizza serves 3 to 4, but if you find that you can't finish - don't sweat it! We will happily give you a "People Bag" to take home for tomorrow's dinner.

SERVICE IS DISCRETIONARY
But
15% VAT IS INCLUDED IN ALL PRICES

YES SIR CHEESE MY BABY

Our Bubbling-good, cheese and tomato pizza.....

REGULAR (2 persons) LARGE (3-4 pers)

3.25 4.95

MEMORIES ARE MADE OF THIS

Fresh Mushrooms on top, and Goodness All the way through.....

4.00 5.95

SOME LIKE IT HOT

Pepperoni, that is, and lots of it.....

4.20 6.40

THE GREAT GRUNTER (OR - THE MISSING LINK)

Number One on the Hit Parade - Minced sausage spiced to our own recipe

4.20 6.40

SPLIT PERSONALITIES

Extra Goodies or half and half? Of course! Let your waitress explain what you can do.....

95p 1.45

Sausage, Pepperoni, Haddock or Anchovies

EACH --

Green Pepper, Mushrooms or Onions

75p 1.00

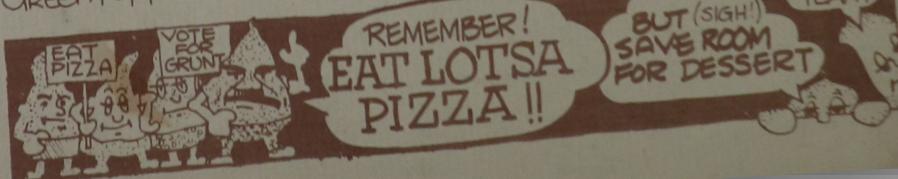




Photo History



GRUNTS #PAGE #2

EATS OF EDEN

6 ORAL FIXATION 125

Our cheesecake - Freshly made and positively sinful! Chocolate, or special of the week (ask your waitress)

7 FROZEN FANTASIES 85

Fantastic Ice cream, made specially for people like you who want something better than store-bought goods. Your waitress will help you analyse your fantasy.... and why not have a liqueur or cordial with your sweets? Creme de Banane with chocolate cheesecake?!! NOW THAT IS SINFUL!

8 DOUBLE FANTASY 150

Three scoops of ice cream. You choose the flavour, topped with syrup, whipped cream, toasted almonds and of course a cherry. Ask your waitress for our special syrups and ice cream flavours.

PIZZA FRIZZAZZ

Would you like to take a pizza home for your freezer? If so, ask your waitress for a 3/4 cooked pizza, packaged for the freezer.



For parties of eight or more, a 10% Service Charge will be added to your bill.



BOOZE

Our Spiritual Advisors invite you to sample our pillars of "proof" from around the world & around the corner, including titillating boasts to tease & tempt your taste buds, & bounteous bubbling brews befitting beer boffs & discreet winos!

THE BIONIC BREW 230

Grunts' concoction of Rums and Juices that will make you feel positively Explosive!

THE LIFE OF THE PARTY 255

Our fresh fruit Daquiris. Your waitress will tell you the Special of the Day, then... prepare to CELEBRATE

THE GREAT ENTERTAINER 255

In Mexico, this is called PINA COLADA, which is Aztec for "I'm working late at the office tonight, Dear, so don't wait up!" - at least, that's what we're told!

THE BLUE HAWAII 230

Hawaiians drink this three times a day instead of milk. No wonder they are so happy and carefree....

MIXED DRINKS

All mixed drinks 1.05

All Brand-Name mixed drinks 1.20

DEFINITELY! SERVICE IS DISCRETIONARY

15% VAT IS INCLUDED IN PRICES
We accept gold bullion, silver, and Legal U.K. Currency. We also take travellers' cheques in pounds, and cheques with a bankers' caed.
SORRY - NO CREDIT CARDS.



OPENING AT
12 NOON
MONDAY THRU
SATURDAY.

LAST ORDERS
11.30 PM

NON-BOOZE

ONE FOR THE ROAD

A fresh citrus wonder, made with pure fruit juices plus grenadine and Club soda; just great if you are driving home.

THE MORNING AFTER 160

A real eye-opener, made with fresh bananas, pure orange juice and cream.

TRANSFUSION 135

Just what the Doctor ordered after a long night - Pure grape juice and ginger-ale.

SMOKING? Remember you are with other people - Please think of them too!



OTHER GOODIES

PEPSI **DIET PEPSI** **7up** All 60p

Other soft drinks..... 60p

SPA Naturally sparkling spring water..... 75p

CARLSBERG Hof..... 80p

Vino Grunts (Red or White) 3

BOTTLE 3.75
LARGE GLASS 95p

Coffee (Sorry - no seconds when we're very busy)
60p per mug.

TAKE-AWAY ORDERS

If you are too busy to come in, why not give us a call & order a pizza to take away. Give us 30 minutes and it will be waiting to go home with you. We also cater private parties. Telephone 379-7722

PS: If you had to wait a long time to be seated/served, please forgive us. (We had to hire a lot of relatives) L.S.



Photo History



**GUIDEBERRY'S,
SOUTHGATE**

Guideberry Restaurant

Waffles

- 36. Waffles: with choice of maple flavoured syrup, strawberry melba or chocolate sauce, with whipped dairy cream .75
- 37. Banana Waffles: with strawberry melba and whipped dairy cream .80
- 38. Apple Waffles: with maple flavoured syrup and whipped dairy cream .80
- 39. Peach Waffles: with melba sauce, and whipped dairy cream .80
- 40. Morello Waffles: with hot morello cherries and whipped dairy cream .90

Pancakes

- 41. Regular Pancakes: with choice of maple flavoured syrup, strawberry melba or chocolate sauce, with whipped dairy cream .60
- 42. Peach Pancake: with melba sauce and whipped dairy cream .70
- 43. Apple Surprise Pancake: with apple, maple flavoured syrup and whipped dairy cream .70
- 44. Special Crunch Pancake: with maple and whipped dairy cream .70
- 45. Pear Pancake: with chocolate sauce and whipped dairy cream .70
- 46. Banana Pancake: with strawberry melba and whipped dairy cream .70
- 47. Five Silver Dollar Pancake: with soft ice cream, morello cherries, chocolate sauce and strawberry melba and whipped dairy cream .75

Guideberry Restaurant



Open 7 Days a Week

24 Hampden Square, Southgate N14. 01-368 7201.

'TAKE - AWAY' MENU

Pasta

1. Prawn Cocktail	.80
2. Spaghetti Bolognese or Napoli	£1.00
3. Lasagne al Forno	£1.20
4. Tagliatelli Bolognese or Napoli	£1.00
5. Cannelloni al Forno	£1.20

Pizzas

6. Margherita: Cheese & Tomato	£1.15
7. Napoletana: Anchovies, Capers	£1.15
8. Romana: Mushrooms	£1.20
9. Salami: Sliced Salami	£1.20
10. Prosciutto: Ham	£1.20
11. Berliner: Frankfurter	£1.20
12. Rimini: Sweetcorn, Green Peppers	£1.20
13. Veneziana: Egg'n Onion	£1.20
14. Buona Sera: Egg, Bacon	£1.30
15. Ticino: Salami, Pereroni	£1.30
16. Continentale: Egg, Ham	£1.45
17. Capriciosa: Mushroom, Ham	£1.45
18. Quattro Stagioni: Prawn, Ham, Mushroom, Pereroni	£1.45
19. Marinara: Prawns	£1.45
20. Special: Pure Minced Beef	£1.45

Hamburgers

	1/4 lb.	1/2 lb.
21. Griddled Hamburger in toasted bun, including mixed salad and french fried potatoes	£1.35	£1.90
22. Hamburgers	.85	£1.60
23. With our special dressing	.85	£1.60
24. With smoked bar-b-q sauce	.85	£1.60
25. With Cheese	.85	£1.60
26. With Blue Cheese	.85	£1.60
27. With Fried Egg	.85	£1.60
28. With Mayonnaise, Lettuce, Cucumber and Tomato	.85	£1.60
29. Plain	.80	£1.55
30. Veal Escalope Milanese		£2.70
31. Veal Escalope Cordon Bleu with French Fries		£3.30
32. Sirloin Steak with French Fries		£3.80
33. Deep Fried Chicken with French Fries		£1.40
34. Large Mixed Side Salad		.50
35. French Fried Potatoes		.35

PLEASE TURN OVER FOR
WAFFLES & PANCAKES



Photo History



**HANNAFORE POINT HOTEL
WEST LOOE, UK. LUNCH
AND DINNER**



**HANNAFORE POINT HOTEL
MENU**

1 p.m.
3 Course: £1.05
4 Course: £1.25

LUNCHEON

Saturday

Macaroni Neopolitan
Grapefruit Cocktail
Orange, Grapefruit or Tomato Juice
Spring Vegetable Soup

Fried Fillet of Plaice - Tartare Sauce
Escalope of Veal Holstein
Chicken Supreme
Fried Lambs Liver with Bacon
Grilled Pork Chop Garni

Garden Peas
Sauete Potatoes
Cold Buffet: Boiled Ham
Roast Beef - Pork Luncheon Roll
Roast Shoulder of Lamb
Fresh Crab
Green Salad - Beetroot - Potatoes

Creamed Carrots
Creamed Potatoes

Steamed Chocolate Sponge
Mixed Stewed Fruit with Vanilla Ice
Strawberry Mousse
Cheese and Biscuits

COFFEE
(10p extra, per person)
(Served in the Lounges)

Full A La Carte Menu available on request
All A La Carte Orders - 20 Minutes



**HANNAFORE POI
MENU**

DINNER

7 p.m.
£1.50

Egg Mayonnaise
Honeydew Melon - Ginger
Orange, Grapefruit or Tomato Juice

Consomme Xavier

Cream of Leek Soup

Grilled Filleted Bream - Lemon

Roast Sirloin of Beef
Yorkshire Pudding - Horseradish Sauce

Baked Canadian Ham

Roast Farm Chicken

Bacon - Parsley and Thyme Stuffing

Garden Peas Creamed Cauliflower
Roast Potatoes Boiled Potatoes

Cold Buffet: Boiled Ham

Roast Beef - Pork Luncheon Roll

Roast Shoulder of Lamb

Fresh Crab

Green Salad - Beetroot - Potatoes

Strawberry Melba

Glace Chocolate Menthé

Fruit Salad with Cornish Cream

Cheese and Biscuits

COFFEE

(10p extra, per person)
(Served in the Lounge)

Full A La Carte Menu available on request
All A La Carte Orders - 20 Minutes

FRESH LOBSTERS AVAILABLE

SEA FRONT - HANNAFORE - WEST LOOE

SEA FRONT - HANNAFORE - WEST LOOE



Photo History

Happy Eater

For young happy eaters

Childrens' Menu

20 Cup of Tomato Soup 10p
21 Chipolata Sausage, Baked Beans, Chips and Tomato Sauce 37p
22 Fried Fish Fingers, Chips and Tomato Sauce 37p
23 Baked Beans on Buttered Toast Round 25p
24 Vanilla or Strawberry Dairy Ice Cream with your choice of topping 15p
25 Baby and Junior food - assorted 15p

We are happy to heat your own baby food or supply boiled water or hot milk for double portions available for the older Happy Eater.

All Young Eaters receive a Happy Eater Badge, wear it on your next visit and win a Free Lollipop.

*** COFFEE TIME EATS**
 Pastries and Doughnuts from 12p
 Hot buttered Tea Cake or buttered Scone 15p
 Portion of Strawberry Jam 6p

*** Beverages**
 Freshly brewed Coffee with a pot of cream 14p
 Pot of Tea 15p
 Glass of fresh chilled Milk 12p
 Iced Cola, Orangeade, or Lemon and Lime 14p
 Thick Milk Shake 20p
 Whipped with dairy ice cream.
 Choice of strawberry, chocolate or lime.

*** Take out**
 Items marked * are available for 'Take-Out'

A.20 London - Folkestone Road Charing, North of Ashford
A.22 London - Eastbourne Road Felbridge, North of East Grinstead
A.23 London - Brighton Road Handcross, South of Crawley
A.25 Reigate - Dorking Road Betchworth, East of Dorking
A.27 London - Brighton Road Burgh Heath, South of Sutton
A.28 Intersections of two roads, Ripple, North of Guildford
A.3 London - Portsmouth Road Hindhead, South of Guilford
A.31 Hogsback-Seale East of Farnham
A.32 Central London/Tottenham Court Road/Oxford Street End, opening late summer

We aim to prove that good food may be provided quickly and cheerfully at reasonable prices in clean surroundings.

Travelling West? We recommend you visit our sister company - Welcome Break Restaurants

A.21 Lamberhurst, South of Tunbridge Wells
A.24 Mid Holmwood, South of Dorking
A.26 Rake, North of Petersfield
A.30 Lobscombe Corner, East of Salisbury
A.303 West Camel, East of Ilchester
A.303 Yarcombe, East of Honiton
A.30 Henstridge, East of Sherborne
A.38 Kennford, West of Exeter
A.46 Swainswick, North of Bath
A.37 Shepton Mallet

We're growing where you're going!

PICKARD motor hotel
 32 first class rooms with bath
 Banquets & Conference Suites
 seating up to 160
 A 217 Brighton Road, Burgh Heath
 Tel: Burgh Heath 57222

Happy Eater Ltd. 30 Upper High Street, Epsom, Surrey. Epsom 25611
 An independent private company

Happy Eater



Family Restaurants

menu

HAPPY EATER, UK roadside diners

Short Order Specials

10 Fresh Whole Mushrooms Piled on buttered toasted round 39p
11 Quiche Lorraine Delicious hot savoury flan served with french fries 39p
12 Happy Eater Fast Fry Griddled bacon rashers and egg with crisp fried round 75p
13 Happy Eater Brunch Chipolata sausages, fried egg and french fried potatoes 68p
14 Pigs in the Blanket Two sausages resting in a golden brown pancake with baked beans or Maple Syrup 65p
15 Hamburger Pure ground fresh beef grilled to your order, served in a toasted bun and french fries 40p

Starters

Chilled Orange, Grapefruit or Tomato Juice 15p
 Tomato Soup, with a dash of cream 15p
 Traditional Country-Style Soup 15p

Real American Hamburgers

- all served with a selection of delicious relishes

15 Hamburger Pure ground fresh beef grilled to your order, served in a toasted bun and french fries **1/2lb single** 85p **1/2lb double** 39p extra
16 Cheeseburger Hamburger smothered with melted cheese and french fries **1/2lb single** 95p **1/2lb double** 49p extra
17 Happy Eater Open Pineburger Pure ground fresh beefburger topped with pineapple, coleslaw and french fries 95p
18 Hamburger Boston Style Hamburger served on a dressed lettuce bun with french fries **1/2lb single** 88p **1/2lb double** 40p extra
Bap or Crispbread and Butter Cheese and Biscuits 10p 30p

Grills and Roasts

1 Special Rack Roasted Tender Chicken Basted with butter and rosemary, served with a chipolata sausage, buttered peas, rich gravy 99p
2 Gammon Steak Grilled and served with pineapple ring and tomato. 140p
3 Happy Eater Holstein Chopped veal escalope, topped with fried egg and served with buttered peas 92p
4 Fillet of Plaice Breaded and deep-fried, served with a wedge of lemon and tartare sauce. 95p
5 Happy Eater Mixed Grill Half pure ground fresh beef Hamburger, fried egg, bacon rasher, chipolata sausage, garnished with buttered fresh mushrooms and tomato. 135p
6 Juicy Chopped Steak Pure chopped beef lightly seasoned, garnished with buttered fresh mushrooms and tomato. 105p

All these dishes include french fries or a baked jacket potato with butter

Gold Platters

7 Cold Roast Chicken or Virginia Ham Salad With crisp lettuce, tomato, cucumber, beetroot and coleslaw salad. 99p
8 Grated Cheddar Cheese Salad With crisp lettuce, tomato, cucumber, beetroot and coleslaw salad. 85p
9 6oz. prime sirloin steak with fresh mushrooms, peas, tomato and served with French Fries or Jacket Potato. 199p

Side Orders

Buttered Peas or Grilled Tomatoes 15p
 Buttered Fresh Mushrooms 25p
 Lettuce and Tomato Salad or Coleslaw Salad 25p

PRICES INCLUDE V.A.T.

CHILDRENS MENU
COFFEE TIME EATS AND BEVERAGES OVERLEAF

We hope you have enjoyed your meal, if you have any comments or complaints please speak to the Manager.



HOTPLATES

7. HR'S COUNTRY CHAR-BROILED BURGER

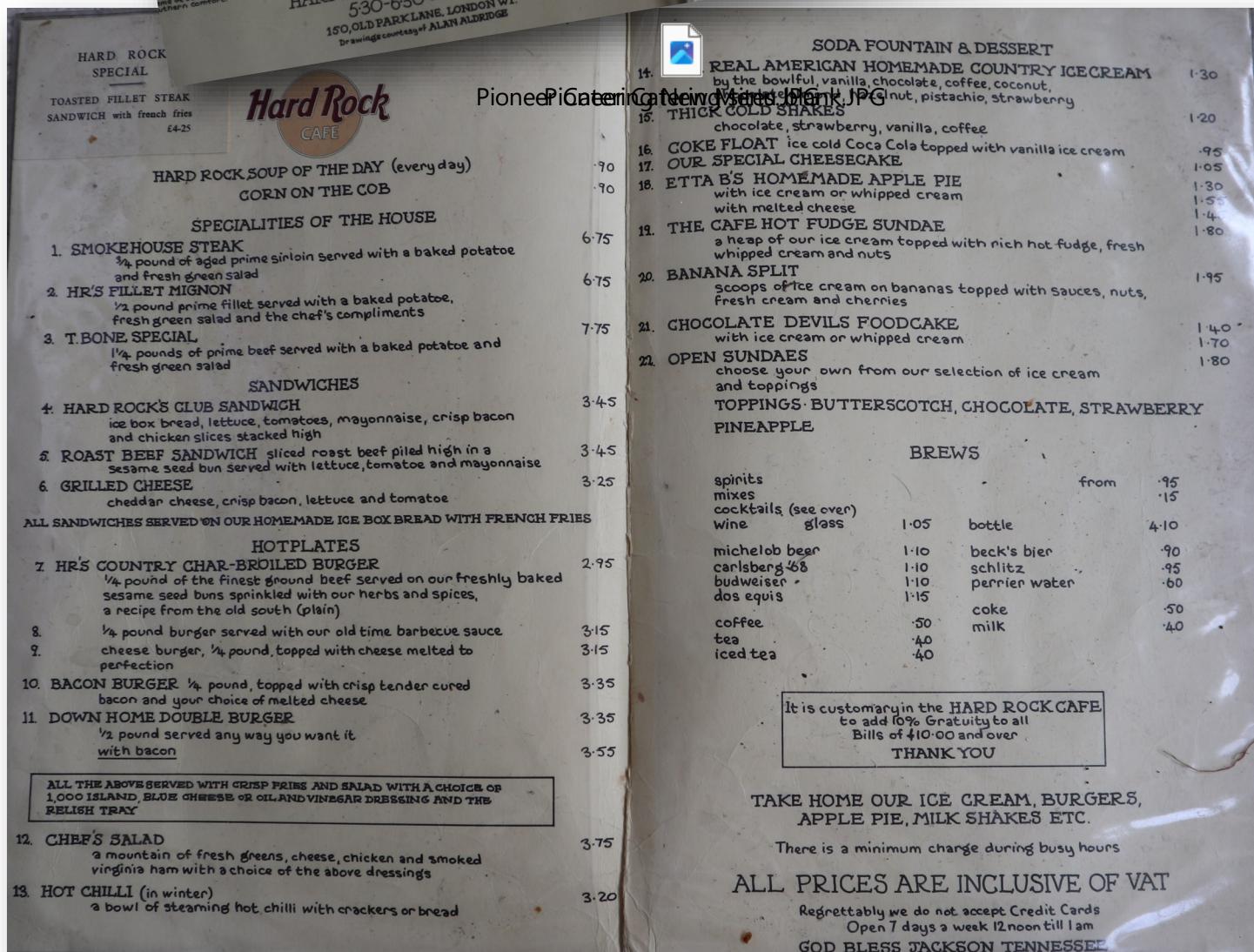
**1/4 pound of the finest ground beef served on our freshly baked
sesame seed buns sprinkled with our herbs and spices,
a recipe from the old south (plain)**

2.95



HARD ROCK CAFÉ, Park Lane, London

OPENING SOON
57th AND BROADWAY
NEW YORK CITY
ESTABLISHED JUNE 14th 1971



It is customary in the HARD ROCK CAFE
to add 10% Gratuity to all
Bills of \$10.00 and over
THANK YOU

TAKE HOME OUR ICE CREAM, BURGERS,
APPLE PIE, MILK SHAKES ETC.

There is a minimum charge during busy hours

PRICES ARE INCLUSIVE OF

Regrettably we do not accept Credit Cards

ALL PRICES ARE INCLUSIVE OF VAT

Regrettably we do not accept Credit Cards

Open 7 days a week 12 noon till 1 am

GOD BLESS JACKSON TENNESSEE



Photo History



Good Food and Comfort with ...



HOTELS in Surrey, Sussex and Hampshire

Write to Catering Houses Ltd., Commercial Rd., Guildford, Surrey, for complete list of Houses in these Counties

HAVE YOU TRIED TYLERS FAMOUS SHAKESPEAREAN SHERRIES?
AVAILABLE BY THE GLASS IN ALL BARS.

TWELFTH NIGHT	Fine Medium Dry
PISTOL	Fine Old Oloroso
DOGBERRY	Rare Old Brown
TOUCHSTONE	Fino
MALVOLIO	Choice Amontillado
BARDOLPH	Finest Dark Golden
TRINCULO	Finest Pale Fino

TYLERS HAVE OVER
100 BRANCHES
AND AGENCIES
FROM LONDON TO THE
SOUTH COAST AND WEST COUNTRY**Tylers**
WINE MERCHANTS

FRIARY MEUX BEERS

TREBLE GOLD	AUDIT ALE
FRIARY ALE	NIGHTCAP STOUT
GOLDEN EAGLE	Finest Scotch Whisky
SQUIRES GIN	Wondrous Smooth
OLD LUGGER	Rare Old Vatted Rum
FELIX LOUBET	Fine Old Cognac

Squashes, Fruit Juices, Bitter Lemon, Tonic Water,
Tomato Juice and the famous C & C CLUB ORANGE
are available in all Pioneer Catering Company Houses
CANTRELL & COCHRANE (Southern) LTD.

with ...



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CANTRELL & COCHRANE (Southern) LTD.

* Snack Bar

The Pioneer Catering Company. A member of the Friary Meux Group.

STARTERS

Smoked Salmon	6/6
Prawn Cocktail	4/6
Grapefruit Cocktail	2/6

SALADS

Green or Mixed Salad	2/6
Cole Slaw; Potato Salad	1/6
Tomato; Beetroot; Pickles	1/-
Hard Boiled Egg	1/-

CHEESE BOARD

English and Continental Cheeses
(Served with Biscuits or French Bread—and Butter)

2/6

FISH

Prawn Salad	8/6
Smoked Salmon	9/6
Fresh Crab Salad	8/6
Salmon and Cucumber	10/6

TODAY'S SPECIAL SWEET

Served with fresh Cream

3/-

COFFEE

Special Blend

1/-

FRENCH BREAD AND BUTTER

BUFFET

Roast English Chicken	7/6
Ox Tongue	6/6
Roast Ribs of Beef	6/6
Veal, Ham and Egg Pie	5/6
Roast Leg of Pork	6/6
Home Cooked Ham	6/6

Delicious
SANDWICHES & HOT SNACKS
always available at the
Saloon Counter

Luncheon Vouchers Accepted. Credit Facilities Available.

When I joined Pioneer Catering, the pub menus were
very outdated and slowly new menus were introduced

Luncheon

The Pioneer Catering Company. A member of the Friary Meux Group.

SOUP OF THE DAY	1/6	CHILLED MELON	2/6
GRAPEFRUIT	2/-	SMOKED SALMON	5/-
TOMATO JUICE	1/3	PRawn COCKTAIL	4/-

DISHES OF THE DAY

Roast Leg of Lamb and Redcurrant Jelly	5/-
Braised Steak and Carrots	5/-
Pork Chop and Apple Sauce	5/6
Grilled or Fried Fillet Plaice	5/6

VEGETABLES

Creamed or Boiled Potatoes	1/3
Roast or Chipped Potatoes	1/6
Runner Beans or Garden Peas	1/6

SWEETS

Manchester Tart	1/9
Apricots and Ice Cream	2/-
Creamy Rice Pudding	1/3

GRILLS

RUMP STEAK	8/6	MIXED GRILL	8/6
LAMB CHOP	6/6	Lamb Cutlet, Pork Sausage, Bacon, Tomato and Mushrooms	
ROAST CHICKEN	6/6	MIXED SALAD	2/6
GAMMON HAM	5/6	COLE SLAW	1/6
ROAST RIBS OF BEEF	5/6	POTATO SALAD	1/6
VEAL HAM & EGG PIE	5/6		

CHEESE BOARD

A DAILY SELECTION OF CHEESES SERVED WITH FRENCH BREAD OR BISCUITS—AND BUTTER 2/-

COFFEE

SPECIAL BLEND 9d. & 1/-

ROLL OR FRENCH BREAD 4d.

BUTTER PER POT 4d.

Luncheon Vouchers Accepted · Credit Facilities Available



Photo History



Menu



Hatfield House#2.JPG

Ind Coope brewers took
over from Friary Meux

THE PIONEER CATERING CO.
3, FITZROY SQUARE, LONDON, W.I.
A MEMBER OF THE FRIARY MEUX GROUP

Hat and Feathers

2 Clerkenwell Road EC1 Tel. CLE 6438

Account facilities available Luncheon Vouchers accepted

APPETISERS	
Soup of the day	1/-
Tomato Juice	1/3d.
Grapefruit Cocktail	1/9d.
Prawn Cocktail	4/-
Smoked Salmon	4/6d.

FISH	
Fried Fillet of Plaice	4/-
Fried Scampi and Tartare Sauce	6/6d.
Smoked Salmon	8/6d.

OMELETTES	
Ham, Cheese or Mushroom	3/9d.

GRILLS	
Pork Chop	5/6d.
Mixed Grill	8/-
Entrecôte Steak	6/6d.
Sirloin Steak	8/6d.
Fillet Steak	8/6d.

VEGETABLES	
Roast, French Fried and Creamed Potatoes	1/-
Buttered Carrots	1/-
Garden Peas	1/-
Buttered Cabbage	1/-
Grilled Tomatoes	1/-
Green Vegetables in season	1/-

Delicious
SANDWICHES & HOT SNACKS
always available at the
Saloon Counter

COLD SWEETS	
Peach Melba	3/-
Fruit Salad	2/6d.
Dairy Ice Cream	1/-
Fresh Cream	9d.

CHEESE BOARD	
A daily selection of cheeses served with french bread or biscuits and butter	2/-

COFFEE Special Blend	
Roll or French Bread	4d.
Butter per pot	4d.

AND WINE WITH YOUR MEAL		
SHERRIES Regency Amontillado 2/9 Regency Dry 2/9 Regency Cream 3/3 Fino Delicado 3/3	Half Glass Bot. Bot. 7/6 14/- 9/6 17/- 11/- 21/- 30/-	HOCK & MOSELLE Liebfraumilch 1963 9/9 18/6 Niersteiner Superior 1963 11/9 22/6 Piesporter Goldtröpfchen 1963 25/-
RED BORDEAUX 1 Médoc 2/6 2 St. Emilion 7/6 3 Mouton Cadet 1960 9/6 4 Château Croizet Bages 11/- Château Bottled 1957 21/- 30/-	ROSE Anjou Rosé 19 8/6 16/-	
RED BURGUNDY 5 Mâcon Rouge 2/6 6 Beaujolais 7/6 7 Volnay 1961 9/6 8 Nuits St. Georges 1961 11/- 27/6	ITALIAN Chianti, Bertolli 21 Red White 11/9 22/6	
WHITE BORDEAUX 9 Graves Dry 2/6 10 Barsac Sweet 8/6 11 Haut Sauternes Abbaye 10/3 du Roi 19/6 22/6	CHAMPAGNES 23 Maison Royale N.Y. 18/6 35/- 24 Pommery & Greno N.Y. 21/- 40/- 25 Pommery & Greno 1959 23/6 45/-	
WHITE BURGUNDY 12 Pouilly Fuisse 1962 3/- 13 Chablis 1962 9/9 18/6 11/9 22/6	PORT Santo Rich Ruby 2/9 Ferreira's White Bird Tawny 2/9 28 Grant's Old Vintage Character 3/3	
VIN ORDINAIRE Nicolas-Grants 10/6 14 Chassagne, White 10/6 15 Vieux Ceps, Red 10/6	BRANDY 29 Courvoisier *** Luxe 3/- 30 Courvoisier V.S.O.P. 4/-	

THE PIONEER CATERING COMPANY



Photo History



Eating out with THE PIONEER CATERING COMPANY

160 St. John Street, Clerkenwell, E.C.1



ANGEL,
73 City Road, E.C.1 - CLE 4779
Business Luncheons Monday to Friday.
Private Parties up to 60 (Evenings).



ANTELOPE,
Eaton Terrace, S.W.1 - SLO 7781
Old English - Luncheons and Dinners in
the heart of Belgravia. (Closed Sundays.)



COLVILLE,
72 Kings Road, S.W.3 - KEN 4158
Traditional Chelsea Pub -
Cold Buffet mornings and evenings.



DE HEMS,
11 Macclesfield Street, W.1 - GER 2494
The West End's most famous Rendezvous
for Grills and Oysters.



HAVELOCK,
20 Gray's Inn Road, W.C.1 - HOL 3077
Business Luncheons Monday to Friday
Private parties up to 60 (Evenings).



HORSE AND GROOM,
128 Gt. Portland Street, W.1 - LAN 4726
Traditional pub luncheons in the Bar
Monday to Friday.



HORSE SHOE,
Tottenham Court Road, W.1 - MUS 3047
The Grill Room - Luncheons 12-3.00 p.m.
The new Dive - London's finest Cold Buffet.
Banqueting - Facilities for parties up to 150.



MARKHAM ARMS,
138 Kings Road, S.W.3 - KEN 2021
Cold Buffet and Grills
Mornings and evenings.



MORTIMER ARMS,
174 Tottenham Court Road, W.1 - EUS 7149
Luncheons and Evening Grills
Monday to Friday.



OPERA TAVERN,
23 Catherine Street, Drury Lane, W.C.2
- TEM 7321
Luncheons.
Theatre suppers served until Midnight.



PHOENIX,
37 Cavendish Square, W.1 - MAY 1700
The Cavendish Restaurant - Luncheons
Monday to Friday.
Banqueting facilities for parties up to 120.



PRINCESS ALICE,
Romford Road, E.7 - MAR 5384
Luncheons Monday to Friday.
Banqueting facilities in the Princess suite
for parties up to 150.



SHAKESPEARE,
101 Crescent House, 2 Goswell Road, E.C.1
- CLE 2508
The Barbican Grill Room
Luncheons Monday to Friday.



SHELLEYS,
8 Albemarle Street, W.1 - HYD 1429
Speciality Bars in Mayfair.



SHIP & COMPASS,
18 London Street, E.C.3 - ROY 2126
Luncheons in the Dive Restaurant
Monday to Friday.
Banqueting facilities for parties up to 120.



ST. JOHN OF JERUSALEM,
160 St. John Street, E.C.1 - CLE 4935
Luncheons and Evening Grills
Monday to Friday.



VIKING,
Horse Shoe, Tottenham Court Road, W.1
- MUS 3047
The mountain chalet in the heart of London.
Scandinavian food - Licensed until Midnight.



WHITE HART,
Windmill Street, W.1 - LAN 9829
Luncheons and Evening Grills
Monday to Friday.



WHITE LION,
15 St. Giles' High St., W.C.2 - TEM 8956
Eat in the delightful new Cub Room.
Luncheons and Dinners Monday to Saturday.
Open and licensed till Midnight.



YORKSHIRE GREY,
Eltham Road, Eltham Green, S.E.9
- Eltham 2244
South London's premier banqueting suite.
Parties up to 400.

These were some of the pubs where we
slowly introduced ne-style menus with
much more variety



The manor of Hatfield was given to the church of Ely by the Anglo-Saxon King Edgar and the Old Palace of Hatfield was built by Bishop John Morton between about 1490 and 1497 as a residence for the Bishops of Ely. Morton's Palace was one of the first substantial buildings in England to be constructed entirely of brick. The surviving west wing is remarkable for its splendid late mediaeval timber roof of chestnut and oak. King Henry VIII was a regular visitor to Hatfield and took

such a liking to the Palace that in 1538 he acquired it from Bishop Thomas Goodrick of Ely. Henry VIII used the Palace as a nursery for his children, Mary, Edward and Elizabeth, but it is particularly associated with Elizabeth. She passed much of her childhood here, and during Queen Mary's reign she was virtually a prisoner at Hatfield. She is said to have been sitting reading under an oak tree in the Park when in 1558 the news of Queen Mary's death was brought to her from London.

Elizabeth held her first Council meeting in the Great Hall, at which she appointed William Cecil, later Lord Burghley, to be her Principal Secretary (Prime Minister). William Cecil remained Elizabeth's chief minister for forty years until his death. His son Robert, 1st Earl of Salisbury, was equally gifted and became Principal Secretary and Lord Treasurer to King James I. In 1607 the King granted him Hatfield in exchange for his house at Theobalds. Robert immediately began building his splendid mansion, Hatfield House, making use of bricks from three sides of the Palace, which he pulled down. The remaining wing contained the Great Hall, which has survived to this day. Hatfield House, completed a short time after Robert Cecil's death in 1612, is still the residence of his descendant, the Marquess of Salisbury.

The design of this brochure is based on archive material from the time of Elizabeth I in the Library of Hatfield House. The figure on the front cover may be seen in the centre of one of the Four Seasons tapestries in the Arromy. Hatfield House is open to the public every afternoon except Monday between 25 March and 7 October, 10am-4pm. Tel 0707 262055 or 272738

For Reservations Telephone 0707 262055 or 272738

Pray we to God, the Almighty Lord



To send His Blessing on this Board

1st Remove Hog and Pease Potage

Beautiful Soup so Rich and Green
Waiting for You in a Hot Tureen

2nd Remove Mutton Forestiere
Jacket Potatoes

The Sweetest Meat, gently Cooked in its own
Juices, and Garnished with Vegetables

3rd Remove Cherries Elisabeth

Compote of Cherries in Brandy Sauce

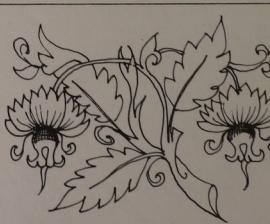
4th Remove Cheses

Fill up the Chinks with Cheese

5th Remove Coffee

In Turkey where this is Generally Drunk
Their Skins are Exceedingly Clear and White

Lots of Good Bred, Red Wyne and Meade



WINES

bottle = 75cl glass = 250ml

WHITE WINE

PINOT BIANCO - House (Italy)

Dry, fruity and well balanced.

bottle £9.65/glass £3.30

VINA CUBELA (Spain)

Easy drinking, refreshing wine from North West region of Spain.

bottle £11.95/glass £4.05

PINOT GRIGIO VENETO (Italy)

Dry and crisp with the delicate aroma of green apples.

bottle £12.75/glass £4.25

PRINCIPE DE VIANA CHARDONNAY (Spain)

Unusual grape from Spain. Hints of vanilla. Oak aged.

bottle £15.95

MONTES FUME SAUVIGNON BLANC (Chile)

Ripe and rich with a powerful citrus character.

bottle £16.95

ERRAZURIZ CHARDONNAY (Chile)

Citrus and tropical aromas. Spicy oak adds weight. Clean finish.

bottle £17.95

RED WINE

MERLOT BOTTER - House (Italy)

Fruity, easy drinking.

bottle £9.65/glass £3.30

VINA CUBELA TINTO (Spain)

A lighter style red with balanced acidity and
pronounced level of fruit.

bottle £11.95/glass £4.05

ETCHART MALBEC TINTO (Argentina)

Deep in colour, robust and full of fruit with a great finish.

bottle £13.45/glass £4.65

PRINCIPE DE VIANA CABERNET SAUVIGNON (Spain)

Intense aromas of tropical fruit and well balanced oak.

bottle £15.95

RIOJA VEGA CRIANZA TINTO (Spain)

Delicious plummy wine. Oak aged with a vanilla finish.

bottle £16.45

SPARKLING WATER
Large £2.95 Small £1.50
SODAS including

COFFEE

CON LECHE £1.50

Rich black coffee w

CAPPUCCINO E

Strong coffee w
frothed milk

ESPRESSO

Small but
flavoured

MACCHIATO

Espresso with

HAVANA M

Havana Club
Macchiato.

SPI

&

C



Photo History



Chinese Room



Dinner
Wednesday 2nd May 2007

Tomato and Basil Soup with Sesame Seed Rolls

Homemade Chicken Liver Pâté with Melba Toast and Dressed C

Grilled Marinated Lamb Steak
with a Caper and Mint Purée and Boulangère Potatoes
Or

Mediterranean Saffron Fish Stew –
Gurnard, Pollack, Cod and Smoked Haddock, with Hasselback Potatoes

Accompanied by:
Steamed Sugar Snap Peas and Glazed Carrots

Eve's Pudding with Clotted Cream
Or
Individual Crème Caramel
Or
A Selection of Fruit Sorbets –
Orange, Mango and Lime

A Selection of West Country Cheeses with Crackers and Grapes

Coffee and Chocolates served in the bar – please help yourself

THANK YOU FOR NOT SMOKING

Dinner
Thursday 27th July 2006

Butternut Squash Soup with Poppy Seed Rolls

Melon Cocktail with Pink Grapefruit Sorbet

Lamb Leg Steak with Red Wine Gravy
Or

Pan-Fried Fillet of Red Mullet with Sweet Red Pepper Sauce

Accompanied by:-
Boiled New Potatoes
Glazed Carrots
Steamed Baby Broad Beans

Sticky Toffee Pudding with Clotted Cream
Or

Raspberry Soufflé with Banana Ice Cream
Or

Gooseberry Parfait with Calvados Sabayon

A Selection of West Country Cheeses with Crackers and Grapes

Coffee and Chocolates served in the bar – please help yourself

THANK YOU FOR NOT SMOKING

GRANDMA'S ROOM
No. 12



DINNER TUESDAY 17TH SEPTEMBER

Baked Breast of Wood Pigeon &
Sweet & Sour Red Cabbage & Cauliflower
Poached Pear with Hazelnut Vinaigrette

Grilled Fillets of Fish
Served with Herb Butter
Or

Shin of Devonshire Beef Roasted
Buttered Sugar
Oven Baked Cauliflower
Duchesse

VEGETABLES

Pineapple Clafoutis - Fresh Pineapple
Served Warm
Apricot Chantilly -
Served with Chantilly
Grand Marnier Caram

Mature Cheddar, Long

Shropshire Blue,
White Stilton,
White Stilton

Coffee w/
-Please help

A couple of wine tastings
WHITI



DINNER SATURDAY 3rd AUGUST

Cream of Celery & Stilton Soup
Granary Rolls with Unsalted Butter

Pickled Herrings with Beetroot & Salad
Served with Brioche

Baked Glazed Smoked Ham served with Dijon Mustard Sauce,
Sautéed Fresh Pineapple Slices & Citrus Ginger Relish
or

Filletts of Hebridean Salmon with Wild Rice, Coriander & Sultana Stuffing
Baked in Puff Pastry & served with Fish & Watercress Sauce
or

VEGETABLES

Steamed Asparagus
Buttered Spinach

Parcels of Local New Potatoes

Sticky Toffee Sponge served with Fudge Sauce & Clotted Cream
Summer Pudding served with Pouting Cream
Fresh Lemon Mousse with Chopped Pistachio Nuts & Cream

Nature Cheddar, Long Clawson Stilton, Somerset Camembert,
Baby Brendon Goats, Wenstygdale with Apricots, Shropshire Blue,
Cotswold, Nature Fruit Cake Cheddar, Y-Fenni, Dovedale,
with Biscuits & Grapes

Coffee with Cream and Handmade Chocolates
-Please help yourself from the bar or the lounge

A couple of wine suggestions for tonight's menu:

WHITE No. 6 Sauvignon Blanc

ROSE No. 49 Sancerre Rose

THANK YOU FOR NOT SMOKING

HEDDON'S GATE HOTEL—North

Devon. 2006 & 2007

Grandma's Room



Dinner
Wednesday 26th July 2006

Lettuce, Pea and Mint Soup with Sesame Seed Rolls

King Prawn and Avocado Cocktail

Rich Aberdeen Angus Steak and Kidney Pie
Or

Baked Breast of Free Range Chicken with Tarragon Sauce

Accompanied by:-
Chive Mashed Potatoes
Sautéed Cauliflower
Steamed Dwarf Beans

Eve's Pudding with Clotted Cream
Or

Dark Chocolate Fondant with Local Dairy Ice Cream
Or
Eton Mess

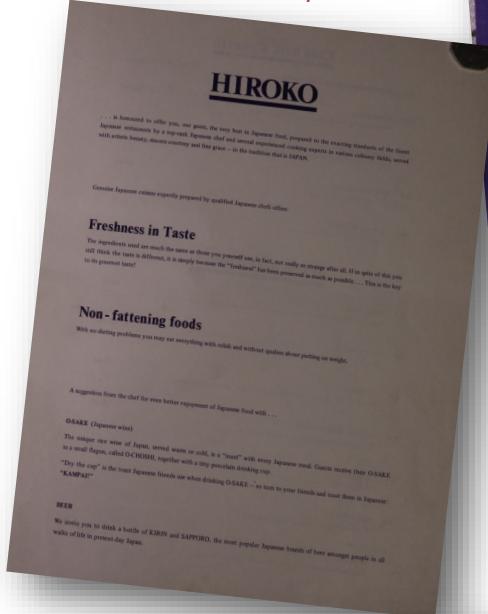
A Selection of West Country Cheeses with Crackers and Grapes

Coffee and Chocolates served in the bar – please help yourself

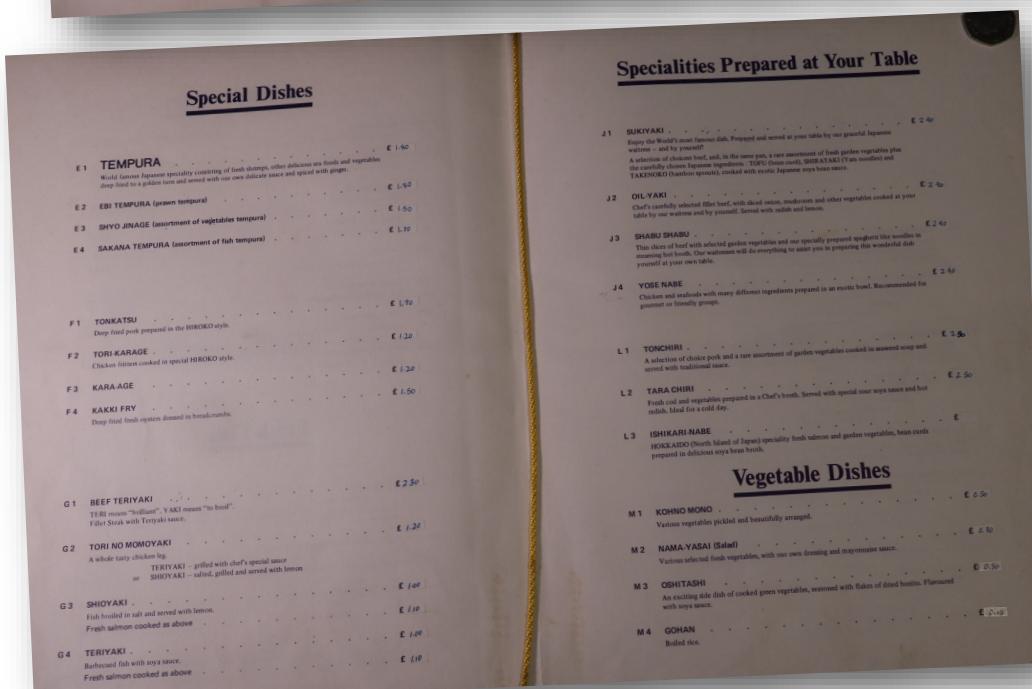
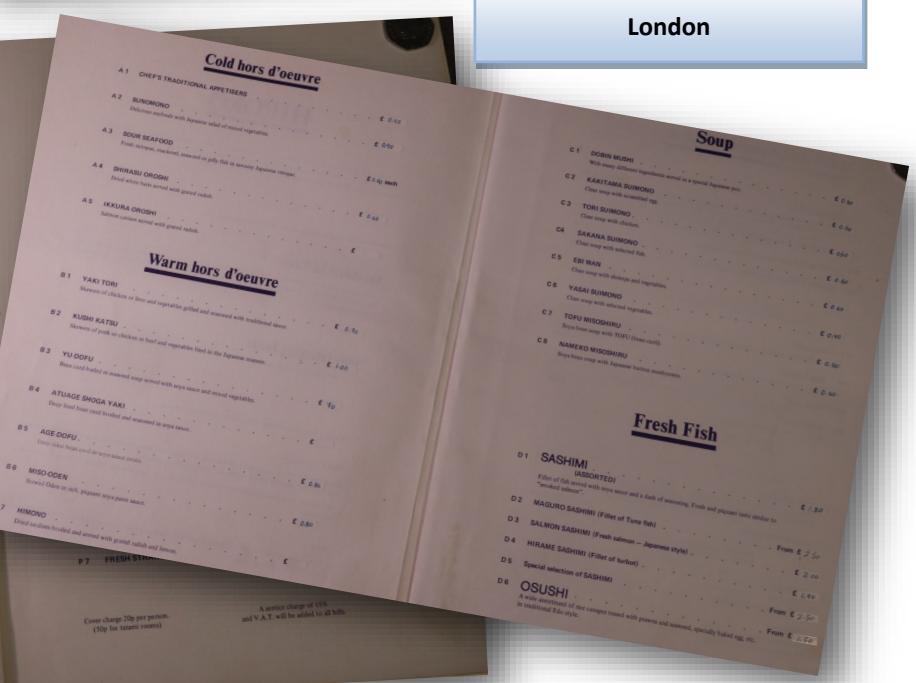
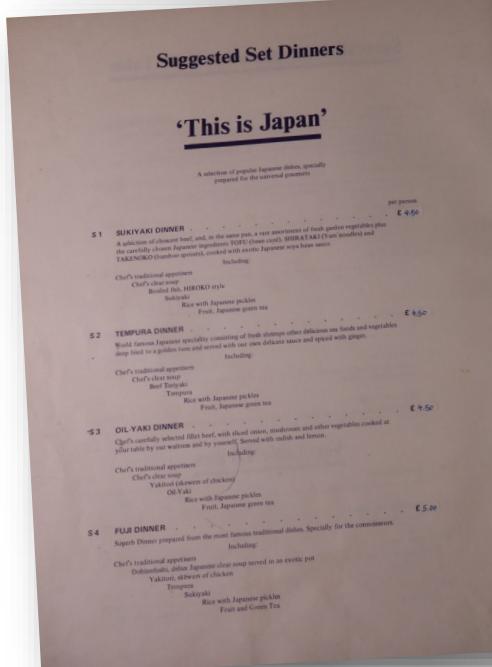
THANK YOU FOR NOT SMOKING



Photo History



**HIROKO JAPANESE RESTAURANT,
London**



Specialities Prepared at Your Table

J 1	SUKIYAKI	Enjoy the most famous dish. Prepared at your table by our special Japanese waiter and waitress.	£ 1.40
E 1	TEMPURA	World famous Japanese specialty consisting of fresh shrimp, other delicious sea foods and vegetables deep fried in a golden turn and served with our own delicate sauce and spice with ginger.	£ 1.60
E 2	EBI TEMPURA (prawn tempura)	£ 1.50	
E 3	SHYO JINAGE (assortment of vegetables tempura)	£ 1.70	
E 4	SAKANA TEMPURA (assortment of fish tempura)	£ 1.70	
F 1	TONKATSU	Deep fried pork prepared in the HIROKO style	£ 1.70
F 2	TORI KARAGE	Chicken fritters cooked in special HIROKO style.	£ 1.20
F 3	KARA AGE	£ 1.20	
F 4	KAKKI FRY	Deep fried fresh oysters dressed in bread-crumbs.	£ 1.50
G 1	BEEF TERIYAKI	£ 2.50	
G 2	TORI NO MOMOKAKI	A whole tiny chicken leg. TERIYAKI – grilled with chef's special sauce SHIOKAKI – salted, grilled and served with lemon	£ 1.20
G 3	SHIOYAKI	Fish broiled in salt and served with lemon. Fresh salmon cooked as above	£ 1.10
G 4	TERIYAKI	Barbecued fish with soy sauce. Fresh salmon cooked as above	£ 1.10

Vegetable Dishes

M 1	KOHNO MONO	Variety vegetables pickled and beautifully arranged.	£ 0.50
M 2	NAMA-YASAI (Salad)	Variety selection of fresh vegetables, with our own dressing and mayonnaise sauce.	£ 0.50
M 3	OSHITASHI	An exciting side dish of cooked green vegetables, seasoned with flakes of dried bonito. Placed on delicious soya bean brush.	£ 0.45
M 4	GOHAN	Baked rice.	£ 0.45



Photo History

**HOLIDAY INN ,
Sumpter, USA**

The Heritage CARRY-OUT SERVICE

Enjoy Gourmet Foods at your office or home
for your convenience, anything on our menu can be
packaged with special containers which keep your food
piping hot.

Quarter Fried Chicken	\$1.45
Cole Slaw, French Fries, Roll	
Single order (2 pieces)	\$.80
Whole Chicken (8 pieces)	\$2.95
Tub O'Chicken (16 pieces) it's a feast for five .	\$5.95
Large Tub O'Chicken (21 pieces) enough for eight hungry folks .	\$7.95
French Fries - per person	\$.45
Potato Salad (Pint)	\$.75
Cole Slaw (Pint)	\$.75
Spaghetti: Tub - Meat Sauce serves two	\$2.00
Spaghetti: Bucket - Meat Sauce serves one	

PHONE AHEAD FOR
HOT - WHEN - YOU - ARRIVE
"TAKE - OUT"
ORDERS
775-2323

Appetizers

ESCARGOTS - snails served in the shell, sauted to a gourmet's delight .	2.75
ALASKAN KING CRABMEAT COCKTAIL .	3.35
FLORIDA SHRIMP COCKTAIL .	2.75

Salads

CAESAR SALAD - prepared at your table for two or more (person) .	2.25
CREATE YOUR OWN - from our fabulous salad bar .	2.50
CHEF SALAD - Topped with Shrimp .	2.75

The Heritage Specialties

Best in Sumter, S. C.

FILET MIGNON AND QUAIL

A Gourmet's Delight
Served on Brown Rice
with Mushrooms and
Tiny June Peas

7.95

BEEFKABOB FLAMBÉ

Choice Tenderloin Cuts
Served on a Flaming Dagger
with Green Peppers,
Onions and Mushrooms;
Brown Rice and
Tiny June Peas

6.95

PRIME RIB AU JUS - The King of Beef served
tender and juicy .

7.50

FROG LEGS PROVENCAL - served with our famous
recipe for butter sauce .

5.85

HAWAIIAN HAM STEAK - with broiled pineapple rings .

4.95

Above orders include Salad Bar, Choice of Potato, Garlic Rounds and Hot Rolls

The Daily Item.

SUMTER, S. C., OCTOBER 16, 1914.

NO. 2

VOL. 1

ALL SORTS

It is well known that the Chinese were
the first to have ship for carrying their
chopsticks and chopsticks are
now in use throughout the world.



PIZZA EXPRESS

MENU

MARGHERITA	mozzarella cheese, tomatoes	5s. 6d.
NAPOLETANA	mozzarella cheese, tomatoes, capers, anchovy, olives	6s. 6d.
MUSHROOM	mushrooms, mozzarella, tomatoes	8s. 6d.
NEPTUNE	tuna, anchovies, olives, tomatoes	6s. 6d.
ONION AND ANCHOVY	mozzarella, tomatoes	5s. 6d.
MARINARA	anchovies, garlic, tomatoes (no cheese)	6s. 6d.
PIETRO	anchovies, mozzarella, tomatoes	8s. 6d.
AMERICAN	pepperoni sausage, mozzarella, tomatoes	9s. 6d.
AMERICAN HOT	pepperoni, green peppers, mozzarella, tomatoes	8s. 6d.
LA REINE	ham, mozzarella, olives, mushrooms, tomatoes	8s. 6d.
FOUR SEASONS	mozzarella, mushrooms, pepperoni, anchovy, olives, capers	7s. 6d.
QUATTRO FORMAGGI	four cheese	1s. 3d.
	extra cheese, anchovy, onions, mushrooms, ham, pepperoni, green peppers, olives, tuna, pepperonata, or an egg, can be added at a cost of 1/- per item	2s. 0d.
	COFFEE, MILK, CREAM	

WINES

BY GLASS (RED/WHITE)	3s. 0d.
BY BOTTLE (RED/WHITE)	14s. 6d.
BY GLASS (ROSE)	3s. 6d.
BY BOTTLE (ROSE)	16s. 6d.
BEAUJOLAIS 1961	18s. 6d.
½ BEAUJOLAIS 1961	9s. 6d.
NUITS ST. GEORGES 1961	28s. 6d.
½ NUITS ST. GEORGES 1961	15s. 0d.
GATTINARA	25s. 0d.
½ GATTINARA	13s. 6d.
CHIANTI RED Castelvecchio	22s. 0d.
½ CHIANTI RED	12s. 6d.
CHIANTI WHITE	22s. 0d.
½ CHIANTI WHITE	12s. 6d.
BARBERA	20s. 0d.
½ BARBERA	11s. 0d.
CHABLIS 1er CRU 1959	28s. 0d.
½ CHABLIS 1er CRU 1959	15s. 0d.
ZELTINGER SUPERIOR 1962	24s. 0d.
½ ZELTINGER SUPERIOR 1964	13s. 0d.
VERDICCHIO	24s. 0d.
½ VERDICCHIO	13s. 0d.
ASTI SPUMANTE	25s. 0d.
½ ASTI SPUMANTE	12s. 6d.
SAN PELLEGRINO	4s. 6d.
CARLSBERG LAGER	2s. 6d.
DORTMUNDER UNION	2s. 6d.
CARLSBERG CONSORT	2s. 0d.
COKE, SEVEN UP,	1s. 6d.
SINALCO, SUNFRESH	

Possibly prices have increased slightly over the years

MARGHERITA

mozzarella cheese, tomatoes

5s. 6d.

NAPOLETANA

mozzarella cheese, tomatoes, capers, anchovy, olives

5s. 6d.



Photo History

LE CONGRES, Paris

Le Congrès vous souhaite la bienvenue

Toute l'année
LES FRUITS DE MER
Pain de seigle, beurre d'Isigny (1^{er} cru laitier de France)

LE PLATEAU CONGRÈS	159,80	LE SUPER CONGRÈS	339,40
BELONS		CLAIRES VERTES	
N° 1, les 6	106,80	T.G. 1, les 6	63,60
N° 3, les 6	80,40	M. 3, les 6	41,40
Marennes plates N° 0, les 6	125,40	Les 6	45,30
PLATES DE HOLLANDE		Clams (au cours du jour)	
Pleine mer N° 000, les 6	147,00	Oursins S.G. (au cours du jour)	
SPÉCIALES DE CLAIRES			
T.G. 1, les 6	85,80	Palourdes, (au cours du jour)	
M. 3, les 6	52,20	Langoustines S.G. les 100 g	41,00
PLEINE MER CREUSES DE BRETAGNE			
T.G. 1, les 6	51,60	Crevettes roses ... les 100 g	36,80
Bouquets bretons frais (au cours du jour)			
Spéciale Cuvée des Écaillers (Touraine blanc) bout. 1/2			
Sancerre blanc (Réserve Maison) A.O.C.	98,90	63,10	37,50
		98,90	57,90

Avec les Fruits de Mer

NOS HORS-D'OEUVRE

Frisée aux Gésiers Confits, Lardons et Croûtons Aillés	29,70
Salade Niçoise	37,50
Terrine aux Deux Saumons	47,40
Avocat Crevettes ou Vinaigrette	49,60
Crevettes Roses Sauce Cocktail	60,80
Röttin Chaud sur Lit de Salade et Pain de Campagne Toasté	41,90

Aujourd'hui, le Chef vous propose

LUNDI
SCHROCKETTE BOEUF
MARDI
CASSOULET
MERCI
POIVRONS GRILLES
JEUDI
POT AU FEU
VENDREDI
POUILLABAISSE
SAMEDI
EPAUPE D'AGNEAU
DIMANCHE
CARRE D'AGNEAU

*** LUNDI 15 FEVRIER 1988 ***

• LANGOUSTE GRILLÉE AUX HERBES DU THERMIDOR 379,50-
• MARENNE O LES 6 189,80-
• LE BOUQUET FRANÇAIS 28,80

L'Américano

NOTRE MARÉE SÉLECTIONNÉE

BLANC DE CABILLAUD FRAIS AU COULIS DE TOURTEAUX	79,00
FILET DE RASCASSE A L'OSEILLE, DORÉ AU FOUR	86,00
PAVÉ DE SAUMON FRAIS, GRILLÉ "A L'UNILATÉRAL"	93,40
LOTTE A LA MARSEILLAISE AVEC SA ROUILLE	96,70
SAINT-JACQUES FRAICHES (Fondue d'échalotes ou Provençale)	99,50
SOLE MEUNIÈRE OU GRILLÉE, BÉARNAISE	119,80

**SPÉCIALITÉS DE VIANDES** grillées à l'os au feu de bois
de 1^{er} CHOIX

TARTARE (Viande de bœuf maigre hachée préparée à votre goût)	(1/4 kilo) 60,40
BAVETTE D'ALOYAU, TOMBÉE D'ÉCALHOTES	(1/4 kilo) 64,40
MORCEAU DU BOUCHER, SAUCE ROQUEFORT	(300 g) 65,50
NOISSETTES D'AGNEAU GRILLÉES AUX HERBES	(400 g) 82,00
NEW-YORK STRIP STEAK A L'OS	(1/4 kilo) 85,00
PAVÉ DU CHEVILLARD	90,30
MAGRET DE CANARD AUX CÉPES	(1/2 kilo) 94,70
CÔTE DE BOEUF FINE FOURCHETTE	(1/4 kilo) 113,70
FILET DE BOEUF GRILLÉ	(600 g) 131,00
PIÈCE DE BOEUF À LA CHAROLAISE (2 pers.)	(600 g) 131,00
T. BONE COUPE DU TEXAN	(600 g) 136,40

Pour mieux
vous servir,
précisez la cuison
que vous désirezAVEC NOS VIANDES
(2 sauces au choix)
Béarnaise - Roquefort

Toutes nos viandes sont sélectionnées et traitées dans notre boucherie.
Servies pommes au four ou pommes allumettes.
Nos poids peuvent varier de 5 % en plus ou en moins.

PIAGES Le plateau de fromage avec notre camembert super médaillasson au lait cru (affinage spécial Isigny) sélectionné pour le Congrès 32,20

NOS DESSERTS ET CRÉATIONS MAISON

NOTRE DÉLICIEUX IRISH COFFEE AU JAMESON 34,50

NOTRE TARTE TATIN CHAUE A L'ANCIENNE
(Glace vanille, chantilly ou flambée) 32,20

FARANDOLE DES DESSERTS	36,80	PARFAIT MAISON AU CAFÉ SAUCE CAFÉ	28,80
PROFITEROLES NAPPÉES AU CHOCOLAT CHAUD	39,00	COUPE DU CONGRÈS 29,90 (Glace au rhum et raisins de Smyrne, ananas au sirop avec rhum)	
GATEAU A LA MOUSSE AU CHOCOLAT	29,90	LE COUCHER DE SOLEIL 29,90 (Glace vanille, pêche, gelée de groseille, chantilly)	
ILE FLOTTANTE	27,60	COCKTAIL DE SORBET 28,80	
ANANAS FRAIS	32,20	SORBET POIRE WILLIAM 33,- (Avec son alcool)	

L'EXQUISITE NOISETTE DES BOIS	(Glace noisette, chantilly, chocolat fondant, noisettes)
LE NÈGRE EN KILT	34,- (Glace chocolat, chocolat chaud, arrosée de whisky Johnnie Walker)
COUPE IMPÉRIALE	35 (Sorbet mandarine, mandarines liqueur de mandarine)

**LE CONGRES**
MAILLOTS DE MER • COQUILLAGES
FRUITS A L'OS DE 1^{er} CHOIX
LA GRANDE ARMÉE • TEL 45 74 1724
Réservations TELEX MALAGRA 649538 F



Photo History

102.60	CLAMS BOTIN	Grilled or garlic prawns
23.75	BABY EELS	Grilled or buttery shrimps
21.70	CLAMS BOTIN	Mixed fish in casseroles
23.90	BABY EELS	Fried or baked hake
26.60	CLAMS BOTIN	Fried or baked sole (one piece)
25.85	BABY EELS	Fried squid rings
19.95	CLAMS BOTIN	Baby squid in their own ink (with rice)
20.60	BABY EELS	Cod in tomato sauce and peppers
21.00	CLAMS BOTIN	BABY SQUIDS IN THEIR OWN INK

FIsh DISHES



ME NU
VAT 10% INCLUDED



THE HOUSE AS SEEN FROM PLAZA MAYOR'S STAIRS



RESTAURANT BOTIN, Madrid. One of the oldest restaurants

(Obra de P. CHILLO, que figura en uno de los comentarios de la casa)

This old corner of Madrid, calm spectator of almost three centuries, and traders saw the culmination of their productive journeys, so agreeably streets, assembled most shops and handicraft workshops of the town. There at the street of the "Cuchilleros" (Cutlers), which got its name from the many workshops situated there, at the end of the 16th century was a cellar in a shanty one floor house, where a cook looked over the walls of the town. Very soon, it was displaced by the actual building, for which against the price of 150 ducats, as may be read in a very curious document which is the first of a large collection of ownership documents of the house, which has been an inn or a restaurant since then. It is quite possible that the cellar, which is now used as a restaurant, may be the primitive one, used as a foundation for the new building.

In 1725, the ground floor was restored and the open arches closed.

An inscription above the main door recalls the date. In those days, the oven was built as one of the main parts of the house, for which speaks its exceptional longevity. An oven for roasting, firmly built, tastefully decorated with exceptional tiles, where the wood of the evergreen oak gives heat and the very special taste, which, together with the ingredients used according to a very old tradition, permits to create the Castilian roasted meat, highly esteemed all over the world.

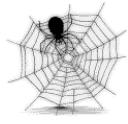
Towards 1860, the guests rooms were changed into flats, and the ground floor reconstructed for a confectioner's shop, without interruption of the traditional already famous roasted meat dishes. There is still a license dated 1860 in which the Governor of the County authorizes the practice of the two trades for another year.

Today, the old "Botín de Cuchilleros", more famous and more required than ever before, daily renew his efforts in order to earn the appreciation of those who like to enjoy its traditional dishes in the agreeable and typical atmosphere of the house.





Photo History



FINISHED HERE



Photo History

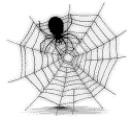




Photo History





Photo History





Photo History





Photo History





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Photo History

